

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



DAMP-TEX THE WET SURFACE ENAMEL

FOR

WET SURFACE MAINTENANCE PROBLEMS

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint.

Damp-Tex Enamel penetrates moisture and sticks

to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.



NO LOST TIME OR PRODUCTION

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Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



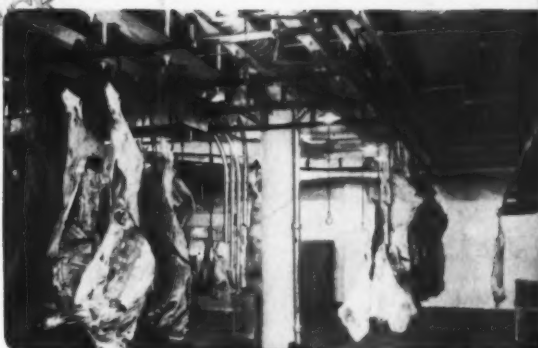
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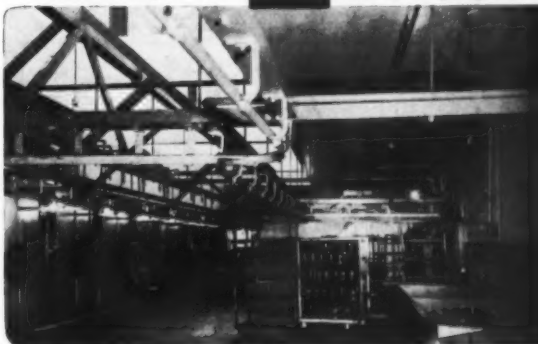


MONEY BACK GUARANTEE

If after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

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Order one or more gallons of Damp-Tex Enamel Under-coater and we will ship at no risk to you with full instructions for satisfactory results. Damp-Tex, pre-treated at the factory against bacterial and fungus growth, may be had at an additional cost of 10c per gallon.



STEELCOTE MANUFACTURING CO.

3418 GRATIOT AT THERESA

ST. LOUIS 3, MISSOURI

INTERNATIONAL MANUFACTURERS OF PAINTS, VARNISHES AND ENAMELS

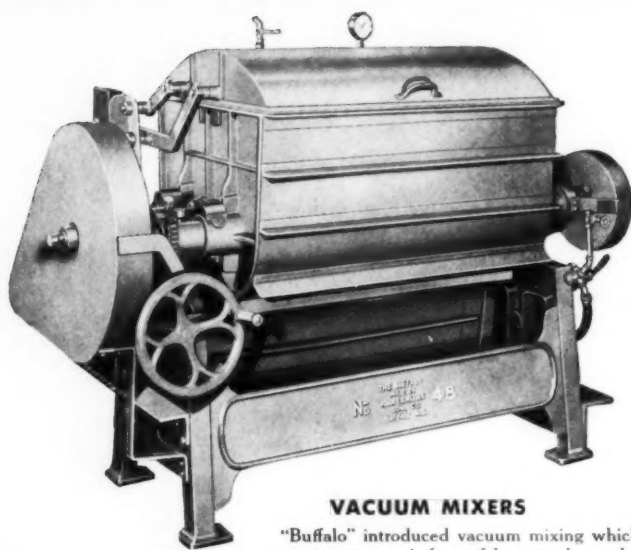
MADE BY SPECIALISTS

...skills concentrated for your benefit

BUFFALO sausage-making machinery is designed and manufactured by men who devote their full time to this one line of equipment. Being their sole occupation, there is no division of their thought and skill. That is why...because they are specialists...that you always get the best when you get "Buffalo."

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities



VACUUM MIXERS

"Buffalo" introduced vacuum mixing which puts 20% more meat...air-free, of better color and with better curing qualities...into every casing. "Buffalo" has more experience and has sold far more units than any other. Stainless paddles, shafts, tubs and end plates optional. Capacities (standard mixes also) from 75 to 2,000 pounds.

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BUY**

**Buffalo
QUALITY
SAUSAGE
MACHINERY**



Why Buffalo is the Best Buy Anytime...

Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

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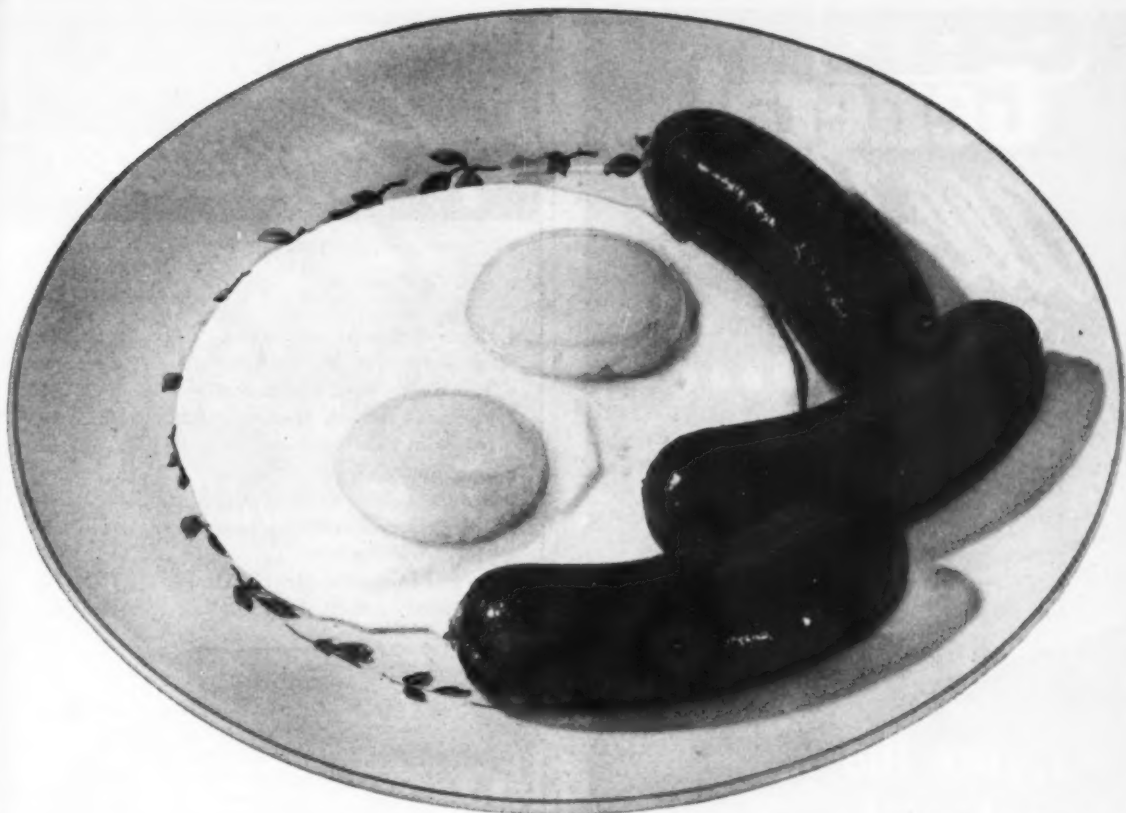


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| <input type="checkbox"/> Combination of Special Purpose Equipment | |

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Fresh Pork Sausage

in Good Demand

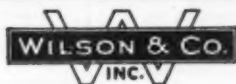
A top quality sausage requires top quality natural casings.

Wilson's natural casings are expertly cleaned and graded—use them on your Pork Sausage.

In every way sausage is best in

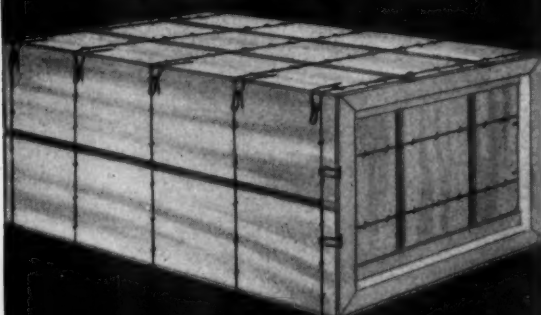
Wilson's Natural Casings

General Offices



Chicago 9, Ill.

★★★★★
General
All-Bound
Boxes...



...are the
**preferred container
 for meats**

- ★ **Rapid refrigeration**
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- ★ **They over-pack,**
actually carry 5% to 10% more products
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DAILY MARKET SERVICE

(Mail and Wire)
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 ANNUAL MEAT PACKERS GUIDE

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West Carrollton GENUINE VEGETABLE Parchment

Is Tasteless, Too!

The ideal wrapper for all moist foods is West Carrollton Genuine Vegetable Parchment. It is **ODORLESS** and **GREASE RESISTANT**, as well as **TASTELESS**. It is **STRONG**, too, and *keeps* its strength, wet or dry. You can get it printed in one or more attractive colors (special inks) right to your specifications. Complete facilities in our own plant.

WEST CARROLLTON PARCHMENT COMPANY
WEST CARROLLTON, OHIO

**DRY WAXED
PARCHMENT**

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BUTTER WRAPPERS

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**BUTTER TUB LINERS
& CIRCLES**

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New 1951 CHEVROLET TRUCKS

Better before...now better than ever

America's best truck investment is an even better one for '51! Yes, this latest line of Advance-Design trucks combines the greatest of Chevrolet's traditional advantages with new features and improvements that make your dollars go farther than ever! Along with outstanding power and economy, finest construction and superior

handling ease, Chevrolet Advance-Design trucks offer new, improved-design brakes, new Ventipanes, and Chevrolet's new cab seats—plus a host of other features that mean increased value to owners. See your Chevrolet dealer and look over this new line of 1951 Chevrolet trucks today. They're "best buys" every one!

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TWO GREAT VALVE-IN-HEAD ENGINES—the 105-h.p. Loadmaster or the 92-h.p. Thriftmaster—to give you greater power per gallon, lower cost per load • **POWER-JET CARBURETOR**—for smooth, quick acceleration response • **DIAPHRAGM SPRING CLUTCH**—for easy-action engagement • **SYNCHROMESH TRANSMISSIONS**—for fast, smooth

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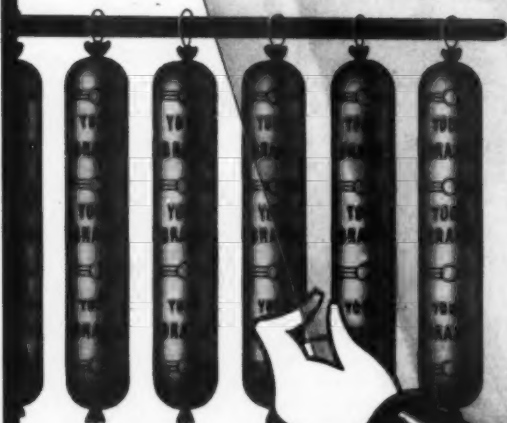
models • **NEW CAB SEATS**—for complete riding comfort • **NEW VENTIPANES**—for improved cab ventilation • **WIDE-BASE WHEELS**—for increased tire mileage • **BALL-TYPE STEERING**—for easier handling • **UNIT-DESIGN BODIES**—for greater load protection • **ADVANCE-DESIGN STYLING**—for increased comfort and modern appearance.





SYLVANIA CASINGS

*Pre-stretched for
finished uniformity*



Special attention
to individual designs
printed in color

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Packaging Exposition, Public Auditorium,
Atlantic City, April 17-20, 1951.



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Manufacturers of cellophane and other cellulose products since 1929

Plant: Fredericksburg, Virginia ★ General Sales Office: 1617 Pennsylvania Blvd., Philadelphia, Pa.

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HOW TO REDUCE COSTS IN YOUR PORK PROCESSING DEPT.

The best way to reduce costs in your pork processing department, in the face of constantly increasing raw material costs, is to replace worn out, out-dated equipment with modern, efficient machines that take the least amount of attention, increase your out-put per hour and reduce your operating expenses all down the line. Globe engineered pork processing equipment, some of which is shown here, is the result of 36 years of engineering know-how, plus just as many years of actual packing plant manufacturing experience. This equipment is made to perform, to last, to pay for itself many times over in the many years it will serve you faithfully.

Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE HAM MOLD WASHER, a compact, efficient washer for cleaning ham molds and meat loaf retainers, sturdy in construction, efficient in operation.

These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

**36 YEARS SERVING THE MEAT
PACKING INDUSTRY WITH EX-
PERTLY DESIGNED EQUIPMENT**



The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

Labor Balks at 10% Wage Hike Limit

"Complete chaos" would about describe the wage situation at the week's end as the three union members of the wage stabilization board withdrew in protest of the board's approval Thursday night, by a 6-to-3 vote, of a wage policy providing that future wage increases be no greater than 10 per cent above the levels of January 15, 1950.

Earlier in the week officials of the two major packinghouse unions, AFL and CIO, which had obtained an agreement with Swift & Company, Armour and Company and the Cudahy Packing Co. to boost wages by 9c an hour, had gone to Washington to get the increase approved by the WSB. The agreement will become void if approval is not obtained by March 25.

On Friday the CIO packinghouse union termed the 10 per cent policy "monstrously unfair" and called upon the ECA to decontrol wages and "permit wage earners to bargain freely again." A UPWA spokesman said that the 11c an hour increase granted packinghouse workers last August amounted roughly to 8 or 9 per cent of the January 15, 1950 level.

Wilson & Co., Inc., has not been negotiating with the unions. It has had no formal contract with the UPWA since the strike in 1948.

Industry Assured of Scarce Materials

Through a controls material plan which is being developed by the government, it is expected that packinghouse equipment manufacturers will be able to supply packers and processors with replacement machinery and repair parts and with needed materials used in manufacturing meat products. Representatives of the three packer associations—American Meat Institute, National Independent Meat Packers Association and Western States Meat Packers Association—recently met with Department of Agriculture officials, and are currently working on requirements of the meat packing industry for maintenance and repairs and for new construction. These will be turned over to the National Production Authority which will make the necessary allocations.

Delay on Meat Ceilings Foreseen

Dollars and cents ceilings on meat and livestock will probably be delayed somewhat, Arval Erickson, government representative, told the Western States Meat Packers Association Friday in convention at San Francisco. He said ceilings were planned originally for March 1. Pork ceiling regulations and the ceilings on hogs will be set first, he disclosed. Beef ceilings and the ceilings on live cattle will follow a little later.

Erickson said he believed that the ceilings on live animals should be the average of the prices paid during the basis period. He spiked the idea of subsidies, saying that there had not been much discussion of supports and there was no thought of using them for rollback of prices.

Officers heading WSMFA were elected for another term. They are: Douglas Allan, James Allan Sons, San Francisco, chairman of the board; E. F. Forbes, president and general manager; Henry J. Kruse, Seattle Packing Co., secretary, and Anton Rieder, Coast Packing Co., Los Angeles, treasurer.

Required Markings on Metal Caps

The effective date of Memorandum 164 of the Meat Inspection Division, USDA, dealing with required markings on metal caps for product in fully processed, hermetically sealed glass jars, has been deferred to allow packers to obtain the necessary equipment. It provides that the packer's establishment number must be shown on the metal caps and that the date of canning and the identity of the contents must also be shown, in code form or otherwise, except on products where the identity can otherwise be positively established. These features may be applied by the use of permanent ink and a mechanical stamping device.

The effective date of MID Memorandum 162 dealing with preparation and labeling of cured beef cuts (see THE PROVISIONER of January 20, 1951, page 25) is deferred until April 1, 1951.

Seattle Public Library

FEB 21 1951

DENOMINATOR HOG AMENDMENT ISSUED

Supplementary Regulation 3 to the General Ceiling Price Regulation, issued February 12, contains, among other things, the method for determining ceiling prices of dressed hogs. It permits hog slaughterers to determine the dressed hog price by their traditional method of multiplying the live hog price by a fixed percentage. The percentage will be the highest percentage used by individual slaughterers during the base period December 19 to January 25.

According to the press release issued with the regulation, the change was necessary because it had been feared that western and midwestern slaughterers might begin dressing their hogs, thus halting a large part of weekly hog shipments handled by packers who traditionally sell dressed hogs and pork cuts to eastern markets. The release further stated that this revision "will not result in any price increase to the housewife as any increase in processing costs cannot be passed on to the consumer, but rather it should do much to insure an adequate supply of dressed pork nationwide."

Text of this portion of the amendment is as follows:

"Sec. 2. Adjustments in Ceiling Prices Applicable to Certain Sales of Dressed Hogs. This section applies only to processors who sold and delivered dressed hogs during the base period at a price figured by using a percentage of the live hog price — referred to as a 'denominator.' If you are a processor in this group, your ceiling price for sales of dressed hogs to buyers other than retailers is the current live hog price at the market used during the base period, multiplied by your highest denominator for that weight range, with the resulting price reduced to an f.o.b. plant basis, where appropriate. The denominator must be one that was used during the base period for a sale of at least 20,000 lbs. of dressed hogs.

"The increased price paid by any purchaser of dressed hogs under this provision may not, however, be added to any purchaser's ceiling prices determined by the provisions of the General Ceiling Price Regulation."

Some Wool Products Are Exempted from Price Freeze

An amendment to Supplemental Regulation 1 to the General Ceiling Price Regulation dealing with defense purchases of certain woolen products exempts from ceiling price requirements certain wool products sold to defense agencies or their suppliers under contracts entered into on the basis of invitations for bids issued on or before January 26, 1951, or pursuant to a subcontract thereunder. Among the exempt products are raw, scoured and pulled wool, wool tops, coils, mohair and wool waste.

Wage Stabilization Board Outlines Rules for Granting of Merit and Service Raises

Regulations governing the granting of merit and/or length of service wage increases, both in establishments having established plans and those which do not, are given in General Regulation No. 5 to the General Wage Stabilization Regulation 1, which was issued February 12.

Where an established plan for merit and/or length of service increases is in effect on January 25, 1951, such increases may be granted, provided all of the following are true:

1) That such a plan existed in a written collective bargaining agreement in effect on or before January 25, 1951; in the form of a written statement of policy or a written notice furnished to or posted for employees, and that such agreement or statement be kept available at all times for inspection by the Wage Stabilization Board.

2) That such a plan contains job classification rate ranges with clearly designated maximum rates.

3) That in accordance with the normal operation of such a plan the employee would normally be reviewed for a merit increase or entitled to a length of service increase at the time the increase is granted.

4) That if the plan provides for increases in specific amounts or percentage, increases shall not be granted above such amounts.

5) That if the plan does not provide for specific increases, the amount of increase granted to any individual employee shall not exceed the figure reached by dividing the total amount of the merit and/or length of service increases granted to individual employees in that classification during the calendar year 1950 by the number of employees in that classification who received such increases. Where job classi-

fications are grouped into labor grades or levels and wage or salary rate administration has been in terms of such grades or levels, the average referred to may be computed for each such grade or level.

6) That no employee's rate shall be raised above the maximum rate of his job classification.

In the absence of an established plan of merit and/or length of service increases, this amendment provides that they may be granted, subject to the following conditions:

1) That the employee shall not have received a merit and/or length of service increase during the 12 calendar months preceding the effective date of such increase.

2) That the number of employees whose rates may be increased in any one calendar month shall not exceed the proportionate number of increases granted per month during the calendar year 1950 in each bargaining unit or other appropriate groups of employees.

3) That the increase granted any employee shall not exceed in amount the figure reached by dividing the total amount of merit and/or length of service increases granted to employees in the same job classification during 1950, by the number of employees in that classification who received such increases. In an establishment having no job classifications, the increase shall not exceed in amount a figure similarly computed which averages the increases granted to employees doing similar work during the year 1950.

4) That no employee shall be raised to a rate higher than the maximum rate of the job classification, or in the absence of a formal system of rate ranges, than the highest rate paid to any employee doing similar work on January 25, 1951.

OPS Interprets Branch House Ceiling Price Order

In response to questions concerning price ceilings for companies having branch house operations, OPS Thursday issued an interpretation of the General Ceiling Price Regulation. Following is a portion of the OPS news release:

"The OPS today issued an interpretation of the General Ceiling Price Regulation in response to requests concerning price ceilings for companies which do business at more than one establishment owned by them.

"The agency stated that for purposes of determining ceiling prices each establishment which customarily operated as a separate selling unit must be regarded as a separate seller which must determine ceiling prices for itself under the regulation. For example, a packing house having branches in New York, Chicago and Dallas, which

branches operated as separate selling units, cannot fix its ceiling price for sales at all branches throughout the country on the basis of the ceiling price of one of its branches. Each establishment must stand on its own feet.

"This ruling applies to all levels, manufacturers or processors, wholesalers, and retailers," the Office of Price Stabilization said.

"In the case of retailers, however, if the group under common ownership or control had an established practice of centrally determining uniform prices, the entire group may continue to be treated as one seller."

An OPS spokesman said the agency has no evidence that meat packers in general have not been complying with this part of the regulation but that the agency wanted to make its position clear on this matter so that nobody would misunderstand the procedure for setting branch ceiling prices.

ARMOUR FEATURES

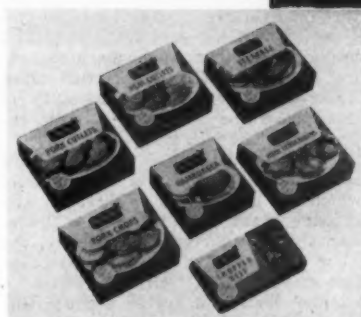
Quick, Tasty Meat Meals in New Frosted Line

A "meal in a hurry" is the merchandising theme featured in the fresh frosted meats introduced by Armour and Company, Chicago. This message is an integral part of newly designed consumer packages for a line of seven frosted meat items. The theme is repeated on the face of the package as part of the fresh frosted seal.

More importantly, the package face is designed as a main course platter and suggestively repeats the message: a "meal in a hurry." The housewife who is pressed for time might wonder, rather frantically, what to serve for dinner as she does her last minute shopping. This package provides a ready-made and fully-illustrated answer.

Selection of the platter design was motivated by Armour's merchandising research program. The consensus of retailer opinion showed that the platter design was the most effective for merchandising a frosted food. In a window-type package, such as was formerly used, the window would frequently become fogged. Of prime importance is the fact that the housewife visualizes food in terms of a meal. She does not think, like the professional food buyer, in terms of finish, color, etc.

In mass displays of packaged prod-



ucts, the platter design has a strong impulse buying influence. Since the housewife's primary interest is in preparing appetizing meals, a full-color picture of an enticing, prepared dish is a powerful buying stimulus.

By offering suggestions for future meals, the platter design creates retention value that means further sales of different items in the same line. Meal planning is something of an effort. The platter design, by its suggestive meal making simplification, wins the housewife's approval.

While not a critical factor with frosted meats, the fully enclosed package does provide additional product protection against show case light exposure and repeated handling. The chances that an inquisitive shopper might puncture the cellophane window or damage the product through the ordinary handling that takes place in

SLEEVE-TYPE container, left, allows easy stocking of self-service case. Packages are brought out by pulling on sleeve tongue. At right is a breakdown photo of the shipping unit, showing two corrugated sleeves, the fiberboard container and the manner of packing units. Each container currently contains but one type item; however, Armour is considering plans for variety packs.

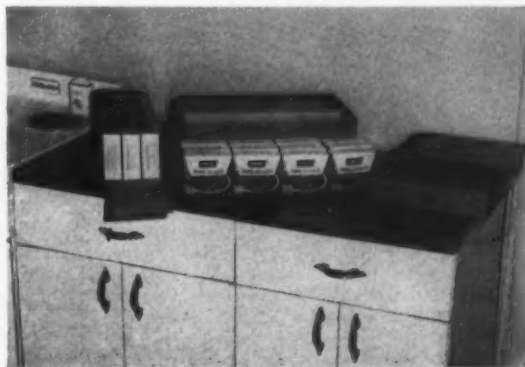


MRS. ELSIE HANEY, dietician and member of Armour's Consumer Service department, shows how easy it is to inspect the fully-wrapped transparent inner package of frosted meat. Left, new line of 8-oz. consumer-size fresh frosted meats line which Armour will introduce March 1 for self-service retailing.

average frozen food cases are eliminated. If the housewife is determined to inspect the frosted meats, she has but to lift the flap cover of the package to get a full view of the product which is thoroughly protected by an inner transparent wrapper.

The complete package is so designed as to emphasize the central theme, "meal in a hurry." The reverse side suggests that the housewife try other Armour fresh frosted meats for other "meals in a hurry." The inner flaps of the package supplement the suggestion by listing six complete meals in thumbnail menus. For example, a "meal in a hurry" can be prepared with boneless pork chops, fried apple rings and green beans. The locking flap of the cover announces the availability of a free Marie Gifford recipe booklet, "Meals in a Hurry," which has 20 full course meal suggestions featuring frosted meats. In promotional merchandising the recipe booklet will be made available for distribution at the retail level as part of point-of-sale material. Recipes are also printed on the bottom of the package.

The speed with which meals can be
(Continued on page 35.)



THE LATEST IN SKINLESS PORK SAUSAGE

Refined technique assures efficient, economical production provided simple rules are followed

TO the list of items that come from deep in the heart of Texas, add the skinless pork sausage. A practical adaptation of the skinless technique, originally developed for the frankfurter, took place recently in the Texas area.

Favorable consumer reaction in the Texas area market has hastened the introduction of this type pork sausage in other markets. Further refinements in packaging and merchandising have transformed the skinless link into a very successful consumer-size package item.

Two important features of the new technique are said to be a sizable reduction in production costs and assurance of links of uniform size and weight. Cost reductions are possible because of the lower unit cost of the cellulose casing and machine linking. Uniformity of casing capacity at a given stuffer pressure, coupled with the exactness of machine linking, results in a standardized link. Normal availability of the cellulose casing assures continued production in any volume desired.

The Visking Corporation, Chicago, worked in close cooperation with a number of packers in evolving this technique. Various methods were tried for producing a skinless pork link. In the first attempt, the meat composition was extruded in long ribbons which were frozen, cut and packaged. While this method seemed acceptable, some plants experienced difficulties with this technique.

In the early experiments, pork sausage was stuffed into long lengths of

cellulose casings which were hung on sticks for freezing. While considered an improvement, this method was not the final answer. The long lengths were difficult to peel and frequently broke in handling. Then, machine linking of the stuffed casing was tried. Reservations as to the feasibility of this procedure disappeared with the first test. The idea worked!

The preparation of skinless pork sausage calls for a simple procedure which can be followed by virtually any sausage plant provided a few fundamentals are adhered to. Basically, the new technique requires adequate freezer facilities, without which a kitchen should not try to produce this new product. Leasing suitable freezer facilities might be a temporary answer.

The pork sausage must be firmly frozen. If the product is not frozen, it will lose its shape in peeling and prepackaging. Inasmuch as many packers freeze their present link pork sausage with satisfactory results, this presents no problem. Many packers feel that just prior to peeling the product, the temperature thereof should be in the 15- to 20-deg. range.

The temperature to which the product will have to be chilled is determined in part by the meats used in the production of the pork sausage. Leaner

meats freeze firmer because of the higher moisture content of the lean tissues and, consequently, their temperature range can be higher than that of fatty meats. How quickly the desired temperature can be reached will depend upon the freezer facilities. With low temperature blast type freezers, this can be accomplished in two hours, while with the more conventional freezers, the time will be longer and may be as high as 12 hours.

The important point to remember is that the critical factor is the internal temperature of the product and not the time in the freezer. If not chilled to at least the 15- to 20-deg. range, depending upon its meat content, the product will not readily retain its shape during handling.

Actual procedure in processing is as follows: Natural sage should not be used in the spice formula as it has a tendency to cause discoloration when the product is exposed to light and air. For more desirable color and greater ease in stuffing, the trimmings should be at least 60 per cent lean. The stuffing horn may be cut to a 5-in. length, and the 40-ft. casing divided into two 20-ft. lengths. The casing should be cut in a manner that will result in a clean cut. Scissors are preferred to a knife, although a razor blade on a soft block is equally effective.

Stuffing through a regular horn requires high pressure and may result in separation of fuzzy-like ends of the fat content that come to the surface, and tend to adhere to the casing.

These are particularly noticeable upon peeling as they make peeling

THE CORRECT technique of peeling the frozen pork sausage in the spiral manner is illustrated at left. Operator pulls on casing tab with one hand and rotates the link with the other. Right, the skinless pork sausage, hung in the conventional manner on sausage sticks, is tested for firmness.



more difficult and detract from appearance of the finished product. As previously stated, one solution to this problem is to cut the stuffing horn to a 5-in. length. This lowers the pressure needed to force the highly viscous material through the horn.

A pressure of 65 to 75 lbs. is recommended in stuffing, but again, as in the case of the freezing temperature, the nature of the pork sausage composition will have a bearing on the pressure that will be needed to attain desired stuffing speed.

Formulas using a leaner meat will stuff out easier as the lean has more moisture which provides a lubricant, whereas firm fatty meats being dryer, will be more difficult to stuff. While higher stuffing pressures result in greater productivity, they also increase the possibility of smearing. It is stated that in some instances a pressure as high as 175 lbs. has been used. The question of balancing the productivity and appearance factors will have to be settled by the individual sausage kitchen.

Some packers prefer to shower the stuffed sausage in hot water for a minute or two before freezing, claiming that this operation improves color and facilitates peeling.

Correct Dew Point Important

The stuffed product is then moved to the freezer where it is pulled down to the desired inside temperature. In removing the cage full of product from the freezer preparatory to peeling, the product should be permitted to sweat by condensation of moisture from the air. A test of this dew point, which is the correct combination of temperatures and humidities, is the steaming of the ordinary eye glasses. If one walks from the freezer into the peeling room and the glasses fog, the pork sausage should also be properly conditioned within a very few moments. If there is no fogging of the glasses, it is recommended that the product be briefly moved through a warm, humid room, such as the cook room, to impart the necessary amount of moisture on the surface of the casing.

In any event, the amount of product removed from the cage and placed on the table should be limited to a quantity that can be peeled immediately. In no case should the product be allowed to lay in quantity on the peeling table. Piling will cause crushing with the resultant breakage and hard peeling. The room temperature for the peeling operation should be about 45 degs.

A spiral motion rather than the rip and tear method employed for frankfurters, should be used in peeling skinless pork sausage. The spiral peeling may reduce somewhat the productivity of the operator as compared to the rates attainable with frankfurter peeling but, with practice, speed can be increased.

Packing should be accomplished as quickly as possible to hold down product temperature. If the package is a



A PROPERLY PROCESSED skinless pork link will hold its shape while being fried, permitting easy turning with knife or spatula.

tray or open faced box, the peeler puts the product in the container, and the cellophane wrapping can be done by another operator or machine. But if the package consists of a cardboard back with cellophane sheet, the most effective method is to alternate a peeler with a packer and sealer. In other words, the two work side by side.

Product should be returned to the freezer or the pork sausage holding room immediately after packaging. It is stated that the same temperatures generally used in holding pork sausage, about 42 degs., are acceptable.

While it is realized that the traditional pork sausage is thin, it is indicated that the casing used in the process be of the size that would permit the use of a maximum diameter stuffing horn. By using a larger orifice, stuffing speed can be increased at

no sacrifice of link appearance. For example, a 25/32 "Nojax" casing, produced by Visking, takes a No. 1 horn, while a 26/32 casing takes a No. 2 horn. By increasing the size of the opening through which the meats are stuffed, the rate of stuffing is materially increased.

As was stated before, the rate of stuffing is influenced by the nature of the batch as to lean and fat proportions. The leaner the product, the better the stuffing. In a like manner, the meats should not be chilled too low prior to stuffing. The batch of pork sausage meats should be held at 38 degs. The warmer the product, the better the lubricant properties of its moisture components. Obviously, there is no point in heating the meats to a dangerous level just to secure a slightly

(Continued on page 35.)



THREE TYPES OF PACKAGES in which skinless pork sausage is merchandised are shown here. The upper pack, with rigid sides, does not have the visibility of other two, but is recommended for its protective qualities and convenience of use. Once the package is opened by the housewife, product may still be kept intact without being re-wrapped.

Best Buy Boss



HOGS SHOULD BE HANDLED GENTLY

For maximum profit to you and maximum safety for your workers hogs should be handled swiftly... but gently. Slips and misses at the hoist or sticking rail endanger workmen, and bruised or damaged hams endanger profits. Hogs should be shackled with a single hook shackle, hoisted rapidly and smoothly and deposited on the sticking rail gently; without possibility of jerk or miss. Have you watched your hog killing operations lately?

Boss Senior Jerkless Hog Hoist. Furnished for right or left discharge, single or double installation. Capacity: single, 300 hogs per hour; double, 600 hogs per hour.

WHY NOT TAKE A WALK?

Take a walk through your hog department and watch the progress of your hogs from shackling pen to scalding tub. If you see jerks as the hogs land on the sticking rail examine your records for bruised or damaged hams. Examine your safety records too! Then get out your copy of the Boss Catalog No. 54 and examine pages 8, 9, 10, 11 and 12 for information about our safe and jerkless hog hoists. Check the many exclusive features. Compare them with your present hoists and with competitive brands. There's a hoist in the Boss line to exactly meet your requirements regardless of your hog processing capacity. Install it! And then in sixty days examine your records again.

Boss Junior Jerkless Hog Hoist. Furnished for right or left discharge, single or double installation. Capacity: single, 175 hogs per hour; double, 350 hogs per hour.

If you don't have a Boss Catalog No. 54 we will supply one promptly on request.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

OPS Issues Slaughter Control Order

► QUOTAS TO COME LATER ► SEEK 'NORMAL' DISTRIBUTION

THE slaughter control order issued February 9 by the Office of Price Stabilization classifies slaughterers into three main classes and prescribes quotas by which slaughterers of each class ascertain the amount of livestock they may slaughter or have slaughtered for them. The order ("Distribution Order 1, Fair Distribution of Livestock and Meat") was described by ESA as "a necessary first step in a larger effort to prevent dislocation of the normal channels of distribution for meat."

Section 14 provides, in part: "The policy of this order requires not only that the slaughter of livestock be maintained in normal channels, but also that meat be distributed from the slaughtering plant through the normal classes of customers within geographical areas. All slaughterers, custom slaughterers, wholesalers, processors and individual users may be required to reflect a pattern of acquisition and distribution of livestock and meat based on all or any part of the period beginning January 1, 1950."

OPS is reported to be drafting an order which would assign meat quotas to meat distributors at other than the retail level and to industrial consumers of meat. Officials have stated, however, that it would not be put into effect unless or until necessary. OPS officials have also said that consumer rationing of meat does not appear to be necessary in the foreseeable future.

The classes of slaughterers listed by the order are: 1) Class 1 or federally-inspected slaughterers; 2) Class 2 or commercial slaughterers not federally inspected; 3) Class 1A, persons who have Class 1 slaughterers slaughter livestock for them; 4) Class 2A, persons who have Class 2 slaughterers slaughter livestock for them; 5) Class 3 or farm slaughterers who transferred up to 6,000 lbs. of meat during the calendar year 1950, and 6) Resident operators of farms or persons who raise their own livestock and slaughter it for use in their own households or on the farm which they operate. For companies which operate more than one slaughtering establishment, the order applies to each separate establishment and each of them must be operated as if owned by a different person.

The following prohibitions against slaughtering are outlined in Section 2 of the order:

"(a) Between February 9, 1951, and

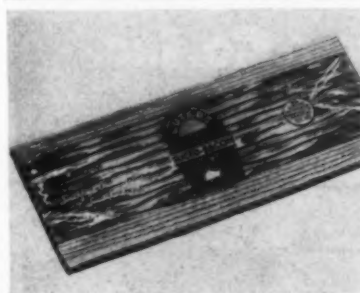
April 1, 1951, you may not slaughter cattle, calves, sheep and lambs, or swine unless you were engaged in the business of slaughtering that species of livestock during the period from January 1, 1950 to February 1951, or unless you are a resident operator of a farm who comes within the definition of a Class 3 slaughterer, or a livestock raiser.

"(b) On and after February 9, 1951, you may not have cattle, calves, sheep and lambs, or swine slaughtered for you unless you had that species of livestock slaughtered for you during the period from January 1, 1950 to January 1, 1951, or unless you are a resident operator of a farm or a livestock raiser.

"(c) After April 1, 1951, unless you have been registered by the Office of Price Stabilization, or unless you are a resident operator of a farm or a livestock raiser, you may not slaughter cattle, calves, sheep and lambs, or swine.

"(d) After April 1, 1951, if you are a Class 1 or Class 2 slaughterer, you may not slaughter cattle, calves, sheep and lambs, or swine in excess of your quota.

"(e) Violation of the regulation will subject you to the penalties of the Defense Production Act of 1950, including



A COMBINATION OF cellophane and wax paper for packaging purposes is being produced by Milprint, Inc., Milwaukee, Wis., as an answer to the short cellophane supply. Called Revelation, this wrap is said to assure complete product visibility, yet uses 60 per cent less cellophane. The greaseproof side-walls offer extra printing surfaces for brand identification, recipes, etc., on meat loaves and other products. The Luther's sliced bacon package, shown above, is Revelation wrapped for the Smithfield Packing Company, Inc. of Smithfield, Virginia.

a fine of \$10,000 and imprisonment."

Class 1 slaughterers must register with the Office of Price Stabilization, Washington 25, D. C., on or before March 15, 1951, by filing in duplicate OPS Form DO 1-1. OPS will then send the packer prior to April 1, 1951, its registration number and quota. Prior to registering, Class 1 slaughterers must notify each Class 1A slaughterer for whom it slaughtered livestock during the calendar year 1950 of the exact amount of livestock it slaughtered for him during that period by mailing to him OPS Form DO 1-4 in duplicate.

Beginning April 1, 1951, each Class 1 slaughterer will have a quota, fixing for each week the number of pounds liveweight of each species of livestock. The quota will be determined by the use of a multiplier and FIS base furnished by OPS. Prior to the beginning of each quarter, the first Monday in January, April, July and October of each year, OPS will notify slaughterers of the multiplier for each species of livestock to be used in determining quotas for each week of the quarter. In addition, slaughterers will be notified prior to the commencement of each week of the FIS base by species and by pounds liveweight for that week to which to apply the multipliers to determine quotas for that week. During the first two days of the week slaughterers may be notified of a decrease in the FIS base; at any time during the week they may be notified of an increase in the FIS base.

Example: Suppose a slaughterer has been informed that his multiplier for swine is .004. Prior to the quota period slaughterer is notified that the FIS base for swine for the quota period is 250,000 lbs., liveweight. Multiplying this figure by .004 gives a quota for swine for that period of 1,000,000 lbs., liveweight.

There is a provision for carry-overs. In the event a slaughterer did not use his entire quota for any species during a given week, he may use the unused portion—not to exceed 10 per cent of that quota—in the next week only.

Example: Slaughterer A has a quota on swine of 100,000 lbs. liveweight for the quota period. He slaughters swine weighing a total of 90,000 lbs. liveweight during the period. He may therefore carry over 10,000 lbs. to his next period. If he slaughters only 70,000 lbs. out of the quota of 100,000 lbs., he still may carry over only 10,000 lbs., or 10 per cent, to his next period.

Penalties for slaughtering in excess of quota are provided for in a section entitled "Overages": "If in any week you slaughter livestock of any species in excess of your quota (including any carry-over from the preceding week)

(Continued on page 21.)

INGREDIENTS BRANDING

Do it better at lower cost with Great Lakes equipment

For non-changing formulas the #82 brander at right makes a clean, handsome imprint; also ideal for brand-marking sausage. Engraved marking dies interchange easily without tools. Brander costs only \$11.00, dies extra. Order now.



Order the #43 brander below for changing formulas. Interchangeable brass word slugs set up rapidly to match any formula. Only \$15 complete with legend; word slugs extra. Electrically heated for legible no-smear imprints.



Great Lakes makes branders for every meat plant need; also fine branding inks. Write!

GREAT LAKES STAMP & MFG. CO.

2500 Irving Park Road

Chicago 18, Illinois

Set Dollars and Cents Ceiling Prices on Three Vegetable Oils

Early this week the Office of Price Stabilization established specific dollars and cents ceiling prices for cottonseed, soybean and corn oils. This is the first price regulation to establish set ceilings on an industry-wide basis, although Price Stabilizer Michael V. DiSalle has promised that orders, tailored to meet special industry conditions, would follow the general price freeze order issued on January 26, allowing manufacturers to charge the highest price they received for their products between December 19 and January 25.

The order sets uniform, industry-wide basic prices, adjusted for various sales areas. They are: Crude cottonseed oil (Valley basis), 23½¢ per lb.; crude soybean oil 20½¢, f.o.b. Decatur, Ill.; crude corn oil, 24½¢, midwestern mills. The regulation also allows written contracts for the sale of such fats and oils legally entered into prior to the effective date of the regulation to be carried out at the contract price.

Ceiling prices for sellers of cottonseed oil in tank cars, in cents per lb., are as follows:

F.O.B. MILL	
Arizona (except Graham County).....	23½
Illinois: North Carolina; South Carolina; Tennessee; Crittenden and Mississippi Counties, Ark.; New Madrid and Scott Counties, Mo.; Morgan County, Ala.	23½
Alabama (except Morgan County); Arkansas (except Crittenden and Mississippi Counties); Florida; Georgia; Louisiana; Mississippi; Missouri (except New Madrid and Scott Counties); Graham County, Ariz.	23½
Oklahoma; El Paso County, Tex.; New Mexico	23½
Texas (except El Paso County).....	23½

DELIVERED

San Francisco and Los Angeles, Calif.	24½
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Differentials for other delivery points. The customary differentials above or below these delivered prices shall apply to all other destinations.

Differentials for other types of bulk containers. The customary differentials for other types of bulk containers shall continue to prevail.

Differentials for other grades. The customary differentials for grade above or below these prices for basic grades shall continue to apply.

Adjustments for premium quality. If you have customarily charged a premium over the market price for a grade of refined cottonseed oil, you may apply in writing to the Director of Price Stabilization, Washington 25, D. C., for an adjustment in your ceiling price for such premium quality oil. This application shall contain all pertinent information describing the quality characteristics of the particular grade of oil and documentary evidence that you have customarily charged the premium. After March 1, 1951, you may not charge the premium price without the written approval of the Director of Price Stabilization. Until March 1, 1951, you may charge your customary premium over the applicable ceiling.

These ceiling prices shall be ad-

SERVING THE INDUSTRY FOR

69

YEARS WITH

THE
CASING HOUSE

Natural Casings

BERTH. LEVI & Co. INC.

CHICAGO • NEW YORK • LONDON • BUENOS AIRES • SYDNEY • WELLINGTON

CUSTOM
BUTCHERS

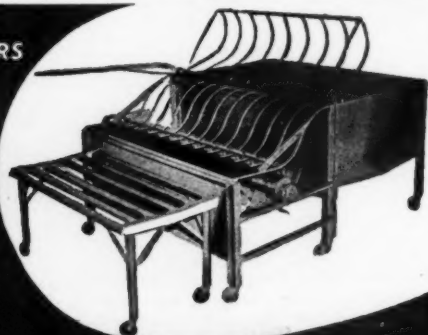
SMALL
PACKERS

The **ITTEL**

LOW COST HOG DEHAIRER

gives you Big Plant Efficiency

The ITTEL has a 1½ HP motor—dehairs any size hog, up to 20 per hour. Requires small space, no training. Dehairer, Scalding Tank, Gambrelling Table may be purchased separately. Ask your dealer, or write for illustrated folder.



FAR-ZUPERIOR

NEW ULM, MINNESOTA

justed on a 9 per cent settlement basis as provided in Rule 142 of the 1950-51 rules of the National Cottonseed Products Association. The premium that customarily prevailed on sales of crude oil sold and delivered to a buyer to whom it may be shipped for no more than a switching charge is allowed.

The ceiling prices for cottonseed oil futures contracts traded on the New York Produce Exchange and on the New Orleans Cotton Exchange shall be 26.40c and 25.95c per lb. respectively.

Ceiling prices for sellers of crude soybean oil are as follows:

F.O.B. MILL	
California, Oregon, Washington.....	21½
Arizona.....	21½
Alabama, Arkansas, Florida, Georgia, Illinois, Kansas, Louisiana, Mississippi, Missouri, New Mexico, Oklahoma, Tennessee, Texas.....	20½
Iowa, Minnesota, Nebraska, North Dakota, South Dakota.....	20½

F.O.B. DECATUR, PLUS FREIGHT TO DESTINATION	
Delaware, Indiana, Kentucky, Michigan, New Jersey, New York, North Carolina, Ohio, Pennsylvania, South Carolina, Virginia, Wisconsin.....	20½

These ceiling prices shall be adjusted on a 7 per cent refining loss basis as provided in Rule 102 of the 1950-51 Rules of the National Soybean Processors Association, and the premium on selling within switching limits shall also prevail.

The ceiling price for crude soybean oil futures contracts traded on the New York Produce Exchange and the Chicago Board of Trade shall be 20.50c per lb.

Ceiling prices for sellers of corn oil, in tank cars, in cents per lb., are as follows:

F.o.b. Midwestern Mills.....	24½c
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The regulation also outlines penalties for violating any provision of it and provides that complete records must be kept.

OPS to Establish Industry Advisory Committees

The Office of Price Stabilization is planning to appoint industry advisory committees to provide information, advice and recommendations, from time to time, as the need arises. The OPS announcement stated that members for each committee shall be selected "in a way to assure fair representation for independent small, for medium and for large business enterprises, for different geographical areas, for trade association members and non-members and for different segments of the business or industry affected."

Unless otherwise specified, meetings will be held in Washington, D. C., and be under the supervision of the Director of Price Stabilization. Rules concerning attendance will be very strict. No alternates will be permitted at meetings and no representatives of business or industry may attend a meeting unless invited.

Margarine in Oregon

A bill to legalize the sale of colored margarine in Oregon was passed by the state Senate recently.

NEVERFAIL

... for
taste-tempting
**HAM
FLAVOR**

Pre-Seasoning 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

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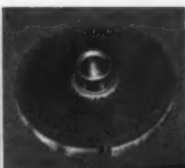
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining... It requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles... 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



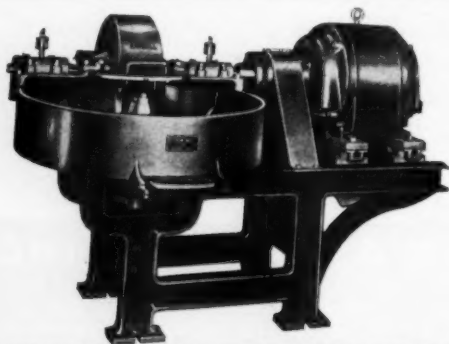
FREE: Write for SPECO's "GRIND-ING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

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You get the plus-performance of built-in dependability from packer-endorsed

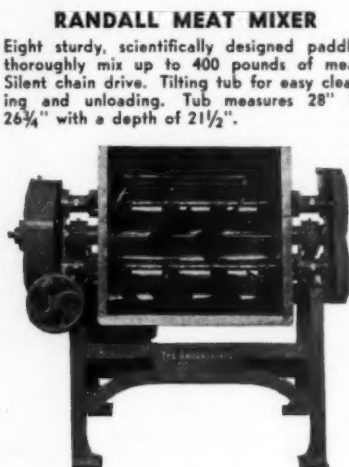
RANDALL EQUIPMENT

Every item in the RANDALL line of meat packing and sausage manufacturing equipment is engineered to do a particular job in a particular way... for particular packers and sausage makers! RANDALL Cutters, Mixers, Stuffers and Ovens are job-rated to fit the limited production needs of both the small and medium-sized processor. Low initial cost plus dependable, efficient service characterizes all RANDALL equipment. Write today for illustrated catalog and the name of your nearest RANDALL Distributor!



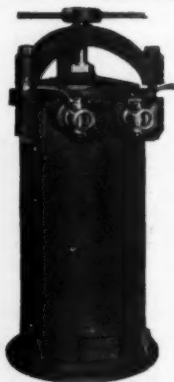
SELF-UNLOADING PERFECTION CUTTER

Here is an indispensable machine to any efficient sausage kitchen. Cuts and mixes evenly, quickly and coolly! The Randall Perfection Cutter increases yield and improves product quality. Capacities to fit every production schedule . . . 125 to 800 lbs.



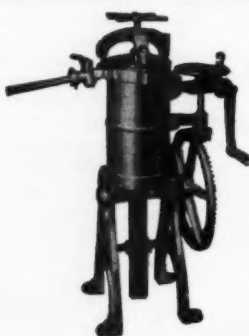
RANDALL MEAT MIXER

Eight sturdy, scientifically designed paddles thoroughly mix up to 400 pounds of meat. Silent chain drive. Tilting tub for easy cleaning and unloading. Tub measures 28" by 26 3/4" with a depth of 21 1/2".



NO. 231 STUFFER

Designed for fast, dependable production. Polished white metal meat valves, guaranteed leak-proof piston, exclusive safety features. 100 to 500-lb. capacities.

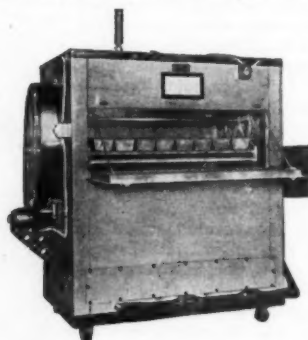


MANHATTAN HAND STUFFER

Improved model . . . ideally suited where electric current is not available. Special device prevents meat from leaving stuffer tube during casing changes. Will take a full 50-lb. load.

EFFICIENCY REVOLVING OVEN

Compact, heavy-duty unit. Designed for convenient loading and unloading. Eight revolving shelves each hold eight 6-lb. meat pans. Gas heated. Well-insulated. Automatic heat control. Attractive gloss enamel.



R. T. RANDALL & COMPANY

331-333 NORTH SECOND STREET

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PERSONALITIES

and Events

OF THE WEEK

►An open house for the public and retail trade on Sunday, March 4, will be held at the new, one-story plant of Armour and Company, Norfolk, Va. With this event Armour is also celebrating its sixty-second anniversary in Norfolk. Located on a landscaped site at Wilson rd. and Berkley ave., the new building measures 209 by 132 ft. Exterior is of glazed brick and the building has a concrete foundation. Designed to facilitate the handling of product, the branch can unload four railroad cars and two trucks at one time. Designed by the Armour engineering department, the plant will serve as a model for other Armour branches constructed in the future. Armour officials who will welcome open house visitors will be W. S. Shafer, vice president; J. R. Herndon, general manager of branch houses; R. J. Hurt, district manager, and F. A. Hilliard, branch manager.

►P. P. Bragg has been appointed manager of the Dallas, Tex. branch of Wilson & Co., succeeding R. E. Bryant who has been made sales manager of the southwestern division. Bragg, formerly assistant manager, has been succeeded by W. P. Presley.

►George Leitch has been appointed advertising manager of the Tobin Packing Co., Albany Division, Albany, N. Y. He succeeds Chester J. Reid who died

MORE THAN 5,000 children and their parents braved one of the winter's worst blizzards to jam Detroit's Fisher Theater recently to enjoy a free show featuring Cactus Jim, the television character. Sponsored by Hygrade Food Products Corp., the show brought 10,000 ticket requests. Here Cactus Jim (center) aided by T-Bone (left) and Honey give the commercial pitch on the program. A novel feature was the presentation of more than 5,000 miniature potted cactus plants to those present and 1/2-lb. frank packages.



recently after 20 years with the company. Leitch recently acted as chairman at the annual Hot Stove League session of the Albany Lodge of Elks, sponsored by the packing company for the benefit of the local polio program.

►Ralph Myers, superintendent of the Carstens Packing Co. at Spokane, Wash., died suddenly on February 13. He was 54 years old and had been connected with the company for 25 years.

►John Peters, who founded the Peters Meat Co., Williamsport, Pa., died recently. He would have been 93 on February 14. Prior to last November, Peters had been in good health and active. On the day he was stricken he planned to direct some carpenters working at the packing plant. Although retired, he kept in close touch with

the business. In 1949 Peters was presented a diamond emblem by the American Meat Institute in recognition of 75 years service to the industry. After several years working for a butcher, Peters bought the Isaac Kirk sausage business in Montoursville. He immediately went into the general meat business and, with the aid of a brother, built a small plant. In 1898 he built the first unit of his present plant. He enlarged the plant several times, the largest addition being a cold storage building erected in 1922. After a serious illness in 1934 Peters retired from active management. His sons, Clarence, Dewey, Raymond and Philip, took up its management.

►Homer Heege, who was field sales manager of the Sutherland Paper Co., Kalamazoo, Mich., died on February 8. Death was attributed to a coronary ailment. Since 1942 Heege had been field sales manager for the Sutherland company. Prior to that time, from 1931 when he joined the company, he had served in various sales capacities. Heege was widely known among meat packers throughout the country, having served the industry for many years.

►John Krause, 80, has retired as plant superintendent of the Kerber Packing Co., located at Elgin, Ill., after 62 years. He took a position with the company, founded by the late Charles A. and William A. Kerber, when he was 18 years old. He was made superin-



THE NEWLY ORGANIZED INDIANA chapter of the Institute of Food Technologists met recently with the group pictured above attending. It included representatives of Kingan & Co., Kroger, Stokely, National Doughnut Corp., A and P, Eli Lilly & Co., Kemp Bros. Canning Co., Ball Bros., Bessire & Co., Superior Laboratories and Wm. J. Stange Co. Virgil Rupp and Kevin Shea of Kingan have been active in the organization of this chapter, which will receive its charter from Charles S. Lawrence, executive secretary of the Institute, at the March meeting.



HOMER HEEGE



Custom Seasonings make the big difference

in

PORK SAUSAGE

CUSTOM'S Pork Sausage Seasonings bring out the sizzling goodness of your pork sausage and snap up your sales picture! The use of a CUSTOM Seasoning in your present formula will result in a more appetizing product with the *big difference* in flavor appeal . . . a potent sales argument in winning and holding consumer acceptance.

Your CUSTOM Field Man is always at your service to help you improve your products, step up sales and increase your profits. He's an expert in solving sausage, loaf and smoked meat problems. *Contact him today!*

● Custom products designed to make the big difference in your sales picture include: Seasonings . . . Straight Cures . . . Enriched Complete Cures for Pork, Corned Beef, Dried Beef, Turkey, Boiled Hams and Sausage . . . Pre-Cooked and Enriched Binders . . . Emulsifiers . . . Flavor Boosters . . . Flavor Salts . . . Special Sauces.

Custom Food Products, Inc.

701-709 N. Western Ave.
Chicago 12, Illinois



tendent 40 years ago. One of his sons, Walter, is foreman of the curing room of the Kerber Packing Co.

►Ed Hubbard, who has been living at Seattle, Wash. since he retired several years ago from Mid-West Order Buyers, died on February 14. He had been ill for several years.

►Bruce McKinley, superintendent of the Twin City Packing Co., Winston-Salem, N. C., reported a serious smokehouse fire recently. It was caused by a faulty blower.

►The Cudahy Packing Co. plant at Albany, Ga., will be expanded and remodeled during 1951 at a cost of about \$200,000, it was announced recently.

►Sam Rosenthal, president, Samuels & Co., Inc., Dallas, has announced the appointment of



R. L. PERRY

Robert L. Perry as sales manager. Perry has a background of 27 years in the meat industry, most of it with Oscar Mayer & Co., Chicago. He joined the company in Chicago as a driver but shortly transferred to the sales division. He had experience in restaurant, specialty sales and promotion work, as an assistant general sales manager, and as a district sales manager of the New England district.

►Wilson & Co. has started manufacturing margarine at its new plant in Oklahoma City, Okla., one of the most complete in the Southwest. The plant will produce margarine patties for hotel and restaurant trade as well as the certified vegetable oil margarine, combination vegetable oil and animal fat margarine and bakers' margarine. John A. Orcutt, who has been with Wilson for four years, is manager of the plant.

►Garvey Haydon of Armour and Company's sheep department was a speaker at the recent annual convention of the Corn Belt Livestock Feeders Association in Chicago. He reported that experiments in producing two lamb crops a year have proved successful so far but that some unsolved problems remain.

►Joseph Crawford Brown, 84, retired superintendent for the old Morrison Packing Co., Cincinnati, died recently.

►Mrs. Dora Merrill Field has purchased the Montgomery Frozen Food Bank at Cincinnati, O., which processes meat for wholesale as well as for its patrons, from Richard Whiting, for a reported \$25,000.

►Judges for the 1951 State Spring Barrow Show in Albert Lea, Minn., March 15-17, include Lew Reeve, Geo. A. Hormel & Co., Austin, Minn., and C. R. Adams, Wilson & Co., Albert Lea.

►Christopher J. Roeschlein, 75, retired Chicago wholesale and retail meat dealer, died recently after a two-year illness. He had also owned and operated the Antioch Packing Co.

Slaughter Control Order

(Continued from page 15.)

your quota for the following week for that species shall be reduced by twice the amount by which you exceeded your quota. If twice the amount of the overage is greater than the quota of the ensuing week you may not slaughter any of that species during that week nor in any succeeding week until the total of the quotas for the weeks in which you are prohibited from slaughtering livestock equals twice the amount of your overage. The quota limitations here imposed are in addition to any actions, penalties or proceedings authorized by law for violation of this order."

Class 1 slaughterers are required to stamp or mark their registration number (which will be the same as the federal inspection establishment number) on each carcass so that it appears on every accessible wholesale cut. All wholesale cuts of meat derived from livestock slaughtered on behalf of a Class 1A slaughterer must bear an additional stamp showing the number of that slaughterer.

Invoices containing the date, the buyer's name and address, slaughterer's name and address and the amount and kind of meat sold must be furnished the buyer on every sale of meat and copies must be preserved.

Should a packer wish to give up federal inspection and become a Class 2 slaughterer, it must notify the Washington office within five days of the time it gives up federal inspection. The Washington office will cancel the Class 1 registration and instruct the regional office to issue a registration and assign quota bases.

Class 2 slaughterers must register, on or before March 15, 1951, with the regional OPS office. Beginning April 1, 1951, each Class 2 slaughterer must have a quota before it may slaughter. The quota base is the weight of livestock, by species, which it slaughtered during each accounting period of 1950. A supplement to be issued to the present order will contain a list of percentages for use by Class 2 slaughterers in determining their quotas. To determine the quota for each quota period, Class 2 slaughterers must apply the appropriate percentage in the Supplement to the quota base for each species. They will not be allowed to slaughter more than 60 per cent of their quota for any species (including carry-over from the preceding quota period) during the first half of a quota period.

When an entire quota for any species is not used during any quota period, Class 2 slaughterers may use 5 per cent of the unused portion, in the next quota period only.

Class 3 slaughterers are those who are resident operators of farms on which they reside for at least six months of the year and who did not during 1950 transfer more than 6,000 lbs. of meat resulting from slaughter on their farm. Such slaughterers may

not transfer meat for resale except to persons to whom they transferred such meat in 1950, nor may they transfer more than 3,000 lbs. of meat in any specified six-month period. Limitations are also placed upon slaughter of livestock for home consumption.

Livestock which has been purchased at a sale conducted by members of 4-H Clubs, Future Farmers of America or other recognized youth organizations may be slaughtered until April 1, 1951, and an amendment will cover slaughter of such livestock after April 1, 1951.

The order stipulates that Class 1A and Class 2A slaughterers, so-called custom slaughterers, are entitled to have their livestock slaughtered by the same slaughterer who did so in 1950. Quotas for these slaughterers are found by first taking the number of pounds liveweight of each species of livestock during each accounting period of 1950 to find the quota base and multiplying this for each species of livestock by the percentage which will be published in the supplement to this order to find the quota for each period.

Anyone wishing to open a new Class 1 or Class 2 slaughtering establishment must apply to the Office of Price Stabilization for registration and multipliers or quota bases. The order states that application will be granted only if the following conditions are met: 1) the operation is essential to meet civilian needs in the area in which it serves; 2) the products it will produce cannot be obtained from any other source, and 3) the operation of the new establishment will promote the national defense by facilitating the production and orderly distribution of meat. A Class 1 or Class 2 slaughterer who already has a quota may not open another slaughtering establishment and use its quota there unless granted permission to do so.

In addition to other records required by this order, each Class 1 and Class 2 slaughterer must keep a record for each establishment showing:

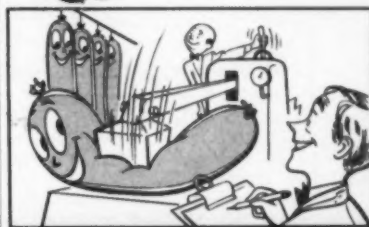
- (1) The number of head and live weight of all cattle, calves, sheep and lambs and swine, stated separately for each such species, which he slaughtered during each quota period.
- (2) The name and address of each person for whom he slaughtered and the species and live weight slaughtered.
- (3) The number of pounds of meat resulting from his slaughter of livestock, stated separately for each species, transferred during each quota period.
- (4) The number of pounds of meat resulting from his slaughter of livestock for other persons, stated separately for each species, and each person, transferred during each quarter period.
- (5) The number of cattle hides, kips and calfskins and sheep and lamb pelts sold or transferred by the slaughterer during each quota period. Also the names and addresses of the persons to whom they were sold or transferred and the number of each kind transferred to each person.

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SAVING HOG BRISTLE

Issuance of orders by the National Production Authority governing use, inventories and distribution of hog bristle indicates that packers again might be asked to salvage this material. The operation was carried on with mixed success during World War II.

The best and longest bristle comes from older and larger hogs and is often found near the shoulders just back of the neck, and on down the region over the spine for about 2 or 3 in. on either side of the median line. Normally only bristle 2½ in. or longer is saved; bristle as short as 2 in. was saved during the war.

The bristles are pulled by hand from the hog carcass just as it comes out of the scalding vat. In using the hand method for pulling, the worker's fingers should be in a hooked position with no space between the fingers. The palm of the hand is not directly used to grab the bristle; most of the work is done with the fingers.

The next step is to place each clump when pulled in the opposite hand, where excess water is squeezed from the bristle. The scurf is pulled away from the root of the bristle. The squeezing tends to hold the clumps together so that the bristle will dry straight. Careful handling keeps the root ends of the bristle and the flag or outer ends of the bristle from becoming mixed.

Freshly pulled clumps of bristle are cooked and should be rearranged before they are put away to dry. A handy place on which to put freshly pulled clumps is a flat board attached to the scalding tub. These clumps may have scurf adhering, are crooked, sometimes twisted, and each or a few at a time must be rearranged and cleaned by manipulation so that the bristles lie in a neat curved bunch with tips together. These bunches are placed in the saving box with the natural bends fitting into one another.

A wire or wood box with partitions should be ready for the wet bristle. Root ends together and flag ends together, the bristle is placed so there is no chance of mixing. A box measuring 18x30 in. is satisfactory. The partitions are essential to provide separate compartments about 6 in. wide. If desired, the bottom of the box can be covered with a screen so that water will drain off more freely.

The drying can be done in a room where a current of warm air is available, or a blower may be used to dry the bristle quickly. Any kind of steam heat will do. The bristle will dry in a short time if it is not packed too tightly or too deep in the box.

Financial Notes

Rath Packing Co. has declared a dividend of 35c on its common stock, payable March 10 to stockholders of record February 20.

PROCESSING *Methods*

SMOKED MEAT LOAVES

Two meat loaves which are noted for their smoky flavor are smoked after cooking. They are called "cocktail loaf" and "Old Dominion baked loaf." Formulas and processing directions for these products are as follows:

COCKTAIL LOAF: It is possible to change the form of this loaf to achieve novelty and variety. The meat base consists of:

40 lbs. pork trimmings, 75 per cent lean
30 lbs. boneless bull meat
30 lbs. beef trimmings

All meats are ground separately through ¾-in. plate and twice through ¼-in. plate. Mix for 5 to 6 minutes with ready-mixed cure or following curing ingredients:

3½ lbs. salt
12 oz. refined corn sugar
2 oz. sodium nitrate
¼ oz. nitrite of soda

At same time add slowly:

3 oz. white pepper
1½ oz. nutmeg
1½ oz. ginger
1 oz. sage
2 oz. cardamom
2 lbs. dry milk solids
5 lbs. binder flour

Prepared seasonings may be employed in making this product and the other one described here. Addition of 2 oz. of monosodium glutamate per 100 lbs. of meat will accent the flavor.

After meats and other ingredients have been mixed, the mass is stuffed in loaf molds or retainers, covered tightly and held in cooler overnight. Next morning the loaves are held at room temperature for several hours and are then cooked in molds for at least 3 hours at 160 degs. Cool for 12 hours and remove from retainers. After holding at room temperature for 2 hours, the loaves are smoked in clear smoke for 1 hour at 115 degs. F.

Following smoking, loaves are fried in deep fat for 1 minute at 435 degs. F. This loaf may be dipped in gelatin and stuffed in an artificial casing or wrapped in parchment or transparent cellulose.

Product may be varied by adding 3½ lbs. blanched pistachio nuts and 2½ lbs. finely diced pimientos to formula. Meat mixture is stuffed in loaf molds lined with caul fat.

OLD DOMINION BAKED LOAF: This is a baked pork and veal loaf with a smoky flavor. It is smoked after baking and may be coated with a prepared ham coating and topped with cloves. Meat formula calls for:

45 lbs. cured lean pork trimmings
20 lbs. cured veal clods
10 lbs. S. P. belly trimmings (heavily smoked)
25 lbs. cured veal trimmings

Grind lean pork and veal clods through 1-in. plate and belly trimmings through ¾-in. plate. Put veal trimmings in silent cutter and add 5 lbs. dry milk solids or other binder during cutting. All meats are then mixed with ready-prepared seasoning

or the following seasoning ingredients may be used if desired:

3 oz. granulated sugar
2 oz. dextrose
1½ oz. maple flavoring
2½ oz. Worcestershire sauce

Fill meat mixture in well-greased loaf molds and top with whole cloves. Bake at 350 degs. F. for 1 hour and 275 degs. for 45 minutes. Remove from mold and brush with prepared ham coating or glaze made by the following formula:

1½ lbs. commercial gelatin
1 lb. sugar
7 lbs. boiling water

Bake loaves for an additional 15 minutes out of the mold at 200 degs. F. and then place on screens. Smoke at 150 degs. F. for 1 hour, or until the desired color is obtained. Hold loaves at room temperature overnight. If desired, the loaves may be brushed with prepared ham coating after being placed in loaf pans, but before baking.

Polish Easter Sausage

Polish sausage made for the Easter season differs from the conventional product only in that it contains slightly leaner meat. Easter sausage can be made from pork butts only and seasoned with salt and pepper and garlic. It is coarse ground, stuffed in single wide hog casings, cooked and then smoked. It may be eaten without further cooking or may be heated in the same manner as a frankfurt.

All pork Polish sausage calls for the following seasoning and curing ingredients for 100 lbs. of meat:

3 lbs. salt
3 oz. sodium nitrate
8 oz. dextrose (refined corn sugar)
2-4 oz. garlic
3 oz. ground nutmeg

Ready-prepared or specially-prepared seasonings can be used in making this product.

Meat is ground through ½-in. plate and mixed with the salt and sodium nitrate and cured from 24 to 48 hours at 38 to 40 degs. F. After curing, the sugar and seasoning are added and thoroughly mixed with the meat, the garlic being chopped fine and mixed with a little salt and some water added.

The meat is stuffed solidly into hog casings, about 2½ ft. long. The stuffed casing is tied together at each end, hung on smokesticks and allowed to dry for a day. Smoking is started at a temperature of 130 degs. F. and the heat gradually increased to 160 degs. and the sausage is held at this smoke-house temperature until it has an inside temperature of 155 degs. This method cooks the sausage in the smoke-house. If it is not cooked in the smoke-house, it is given a light smoke—enough to produce a yellowish red color—then cooked for 25 minutes at 180 degs. F.

Polish sausage may also be made by a formula which calls for 30 per cent beef chunks and 70 per cent pork trimmings, mostly lean.

Outside Factors Keep Meat Output Below Normal for Second Week

CONTINUED cold weather and the rail tieup kept livestock marketings below the normal seasonal volume in the week ended February 10, although both cattle and calf slaughter gained over the previous week. The U. S. Department of Agriculture esti-

Beef production rose to 131,000,000 lbs. from 125,000,000 lbs. estimated for the previous week and the 127,000,000 lbs. in 1950.

Calf slaughter totaled 84,000 head compared with 70,000 head for the week before and 109,000 head in the

000,000 lbs. for the preceding week and 140,000,000 lbs. for the same period a year ago. Lard production dropped to 35,200,000 lbs. from the 39,700,000-lb. output of the previous week and a year earlier total of 37,600,000 lbs.

Sheep and lamb slaughter fell to 192,000 head from the 211,000 of the previous week and 227,000 last year. Production of lamb and mutton for the three weeks under comparison amounted to 8,800,000, 9,900,000 and 11,100,000 lbs. respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended February 10, 1951, with comparisons

Week Ended	Number 1,000	Beef Prod. mil. lb.	Number 1,000	Veal Prod. mil. lb.	Number 1,000	Pork (excl. lard) Prod. mil. lb.	Number 1,000	Lamb and Mutton Prod. mil. lb.	Total Meat Prod. mil. lb.
Feb. 10, 1951.....	237	130.8	84	8.1	965	134.1	192	8.8	281.8
Feb. 3, 1951.....	226	125.2	70	6.9	1,072	149.0	211	9.9	291.0
Feb. 11, 1950.....	234	127.2	100	11.3	1,046	139.5	227	11.1	289.1

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle Live	Cattle Dressed	Calves Live	Calves Dressed	Hogs Live	Hogs Dressed	Sheep and Lambs Live	Sheep and Lambs Dressed	LARD PROD. Per 100 lbs.	Total lbs.
Feb. 10, 1951.....	1,012	552	175	97	248	139	98	46	14.7	35.2
Feb. 3, 1951.....	1,016	554	178	99	250	139	98	47	14.8	39.7
Feb. 11, 1950.....	1,000	544	187	104	240	133	104	49	15.0	37.6

mated total meat production under federal inspection at 282,000,000 lbs., which was 3 per cent below both the 291,000,000 lbs. reported a week earlier and the 289,000,000 lbs. produced a year earlier.

Cattle slaughter of 237,000 head jumped 5 per cent above the 226,000 of the preceding week and was 1 per cent above the 234,000 head killed in the corresponding period a year ago.

same week last year. Inspected veal output was estimated at 8,100,000 lbs. in comparison with 6,900,000 lbs. a week earlier and 11,300,000 lbs. the year before.

Hog slaughter fell to 965,000 head, which was a drop of 10 per cent below the 1,072,000 of a week before and was 8 per cent under the 1,046,000 lbs. reported for 1950. Pork production fell to 134,000,000 lbs. compared with 149,-

CUTTING MARGINS DROP SHARPLY DUE TO RECORD HOG PRICES

(Chicago costs and credits, first three days of week.)

Hog prices at Chicago continued to rise this week, with the average price on Wednesday reaching \$23.15 per cwt., the highest since November, 1948. Although pork prices also climbed during the week, their advance did not equal the increases in the live hog market.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Pct. live wt.	Price lb.	per cwt.	Value per cwt. live		Pct. live wt.	Price lb.	per cwt.	Value per cwt. live		Pct. live wt.	Price lb.	per cwt.	Value per cwt. live
Skinned hams	12.7	50.4	\$ 6.40	\$ 9.12	12.7	50.1	\$ 6.37	\$ 8.86	13.0	48.2	\$ 6.27	\$ 8.73		
Picnics	8.7	35.2	2.01	2.85	5.5	32.9	1.81	2.53	5.4	32.6	1.76	2.41		
Boston butts	4.3	43.1	1.85	2.63	4.1	41.7	1.71	2.42	4.1	38.8	1.59	2.21		
Loins (blade in)	10.2	46.6	4.75	6.81	9.9	45.1	4.47	6.27	9.7	38.5	3.73	5.16		
Lean cuts	\$15.01	\$21.41	\$14.36	\$20.08	\$13.35	\$18.51		
Bellies, S. P.	11.1	33.1	3.67	5.26	9.6	31.8	3.05	4.29	4.0	26.5	1.06	1.46		
Bellies, D. S.	2.1	21.9	.46	.66	8.6	21.9	1.88	2.63		
Fat backs	3.2	13.5	.43	.63	4.6	13.8	.64	.88		
Plates and jowls	2.9	14.7	.43	.62	3.1	14.7	.46	.62	3.5	14.7	.53	.71		
Raw leaf	2.3	17.2	.39	.55	2.2	17.2	.38	.53	2.2	17.2	.38	.54		
P. S. lard, rend. wt.	13.9	18.2	2.53	3.62	12.4	18.2	2.26	3.15	10.4	18.2	1.80	2.64		
Fat cuts & lard	\$ 7.02	\$10.05	\$ 7.04	\$ 9.87	\$ 6.38	\$ 8.86		
Spareribs	1.6	36.8	.59	.85	1.6	32.1	.52	.73	1.6	23.0	.37	.51		
Regular trimmings	3.3	25.5	.84	1.20	3.1	25.5	.79	1.07	2.9	25.5	.74	1.05		
Feet, tails, etc.	2.0	11.9	.24	.35	2.0	11.0	.24	.34	2.0	11.9	.24	.34		
Offal & misc.	1.10	1.57	1.10	1.54	1.10	1.53		
TOTAL YIELD
& VALUE	70.0	...	\$24.80	\$35.43	71.5	...	\$24.05	\$33.63	72.0	...	\$22.18	\$30.80
Cost of hogs	\$23.83	\$23.64	\$23.27
Condemnation loss121211
Handling and overhead	1.39	1.0696
TOTAL COST PER CWT.	\$25.15	\$35.93	\$24.82	\$34.70	\$24.34	\$33.80
TOTAL VALUE	24.80	35.43	24.05	33.63	22.18	30.80
Cutting margin	-.35	-.50	-.77	-.107	-.216	-.030
Margin last week	+.34	+.48	-.12	-.17	-1.18	-1.64

AMI PROVISION STOCKS

Pork holdings of packers reporting to the American Meat Institute for the two-week period ended February 10 totaled 518,200,000 lbs., which was a gain of 41,400,000 lbs. over inventories two weeks ago. This in-storage movement brought present stocks 37,900,000 lbs. above the 480,300,000 lbs. reported for the same period last year and 57,100,000 lbs. over the 1947-49 average.

The 121,100,000 lbs. of lard and rendered pork fat currently held was a gain of 3,000,000 lbs. over inventories two weeks ago. This slight advance in lard stocks was not enough to offset the lag of present inventories behind 1950 holdings of 134,500,000 lbs. and the three year average of 176,600,000 lbs. for the comparable period.

Provision stocks as of February 10, 1951, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because firms are not always the same from period to period (although comparisons are always made between identical groups), the table shows February 10 stocks as percentages of the holdings two weeks earlier, last year and the 1947-49 average for the date.

	Feb. 10 stocks as Percentages of Inventories on	Jan. 27, 1951	Feb. 11, 1950	1947-49 av.
BELLIES				
Cured, D. S.	112	135	125	
Cured, S. P. & D. C.	96	83	87	
Frozen-for-cure, regular	111	217	*	
Frozen-for-cure, S. P. & D. C.	130	118	131	
Total bellies	115	109	116	
HAMS				
Cured, S. P. regular	122	73	82	
Cured, S. P. skinned	101	100	106	
Frozen-for-cure, regular	67	100	40	
Frozen-for-cure, skinned	113	98	101	
Total hams	107	103	102	
PICNICS				
Cured, S. P.	89	101	103	
Frozen-for-cure	101	102	102	
Total picnics	95	101	113	
FAT BACKS, D. S. CURED	94	89	63	
OTHER CURED & FROZEN				
Cured, D. S.	110	83	62	
Cured, S. P.	97	78	535	
Frozen-for-cure, D. S.	112	95	47	
Frozen-for-cure, S. P.	102	82	129	
Total other	102	87	101	
BARRELED PORK	100	71	56	
TOT. D. S. CURED ITEMS	107	117	97	
TOT. FROZ. FOR D. S. CURE	101	100	60	
TOT. S. P. & D. C. CURED	97	94	103	
TOT. S. P. & D. C. FROZEN	119	108	118	
TOTAL CURED & FROZEN	100	104	108	
FRESH FROZEN				
Loins, shoulders, butts and				
spareribs	110	139	155	
All other	101	115	115	
Total	106	129	137	
TOT. ALL PORK MEATS	100	108	112	
RENDERED PORK FATS	100	90	66	
LARD	103	90	69	

*Large percentage change.

Most Meat Stocks Increased in January But Are Generally Below the Average

STOCKS of practically all meat items were increased during January, according to the latest report of cold storage stocks by the U. S. Department of Agriculture. Lamb and mutton, veal

year average, only pork and canned meat stocks were ahead of the figure reported then.

Pork stocks showed the greatest amount of increase during January,

a month earlier, and also compared favorably with the 130,430,000 lbs. held a year earlier. They lagged behind the average of 163,264,000 lbs., however.

The decline in lamb and mutton stocks during January totaled 444,000 lbs. while veal stocks were reduced by 2,276,000 lbs. during the same month. Conversely, offal stocks advanced 3,934,000 lbs. over a month earlier, canned meat stocks were up 5,720,000 lbs. and sausage room products were 1,840,000 lbs. greater.

There were 18,923,000 lbs. more lard in storage at the end of January than a month earlier, but current stocks were still under year-earlier holdings of 68,050,000 lbs. and considerably smaller than the five-year average of 114,951,000 lbs. Rendered pork fat stocks declined 27,000 lbs. in January.

U. S. COLD STORAGE STOCKS JANUARY 31

	Jan. 31 ¹ 1951 pounds	Jan. 31 1950 pounds	Dec. 29 1950 pounds	Jan. 31 5-yr. av. 1945-49 pounds
Beef, frozen	146,378,000	117,217,000	134,209,000	150,340,000
Beef, in cure, cured and smoked	13,309,000	13,213,000	12,718,000	12,924,000
Total beef	159,685,000	130,430,000	146,925,000	163,264,000
Pork, frozen	426,226,000	330,072,000	292,612,000	289,642,000
Pork, dry salt in cure, cured	56,424,000	51,760,000	44,121,000	46,595,000
Pork, all other in cure, cured & smoked	182,972,000	200,305,000	162,675,000	188,458,000
Total pork	665,622,000	582,137,000	499,408,000	524,695,000
Lamb and mutton	10,935,000	14,332,000	10,479,000	18,479,000
Veal	11,343,000	13,109,000	13,619,000	14,287,000
All edible offal, frozen and cured	62,837,000	63,173,000	58,903,000	63,296,000
Canned meat and meat products	33,048,000	33,623,000	27,328,000	31,376,000
Sausage room products	14,886,000	12,961,000	13,046,000	15,415,000
Lard (2)	86,973,000	90,108,000	68,050,000	114,951,000
Rendered pork fat (2)	1,780,000	2,731,000	1,807,000	3,759,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. ¹Preliminary figures. ²Not included in the above figures are the following government-held stocks outside of processors' hands as of December 31: Lard and rendered pork fat, 413,000 lbs.

and rendered pork fat were moved out of storage, but this movement was light and was far outweighed by the volume added to inventories of other meats and lard. However, compared with stocks held a year earlier, beef, pork and sausage were the only items larger than last year, and compared to the five-

year average, only pork and canned meat stocks were ahead of the figure reported then. Beef holdings of 159,685,000 lbs. on January 31 were 12,760,000 lbs. above

with 166,214,000 lbs. moving into cold storage during the month. Current stocks of 665,622,000 lbs. were 82,885,000 lbs. greater than a year earlier and 140,927,000 lbs. above the 1945-49 average.

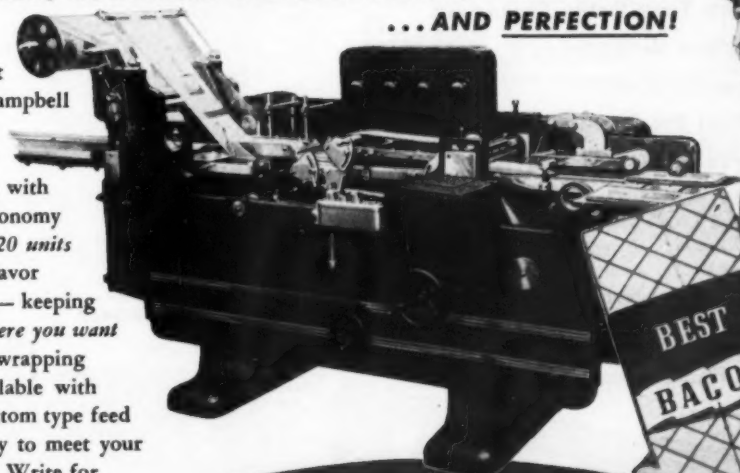
U. S. Cold Storage Space

There is an estimated 80,000,000 cubic feet of gross storage for perishable food at zero temperatures in the 11,600 locker plants now in operation throughout the country. A survey recently completed by the Farm Credit Administration shows these plants have space equivalent to nearly half the commercial sharp-freeze storage space in the U. S. on January 1, 1950. Locker plants processed over 1,333,000,000 lbs. of perishable food during 1949; however, only 4,400,000 of the 5,600,000 lockers were rented on January 1.

THIS MACHINE BRINGS HOME THE BACON...

WITH HIGH SPEED, INCREASED PACKAGING PRODUCTION
... AND PERFECTION!

Yes, the whole industry is talking about the continuous feed Campbell MEAT Wrapper — how it wraps bacon and table-ready meats with amazing efficiency, economy and speed — up to 120 units per minute! Seals flavor and freshness in, too — keeping moisture in or out where you want it. Uses all types of wrapping materials and is available with straight, L, or any custom type feed and delivery necessary to meet your specific requirements. Write for brochure — complete information.



WRAPS PRODUCTS OF ALL TYPES AND SHAPES



Only **JAMISON**
Gives You These Features
in a Series "50"

TRACK DOOR

"ADJUSTOFLEX"
track port operator

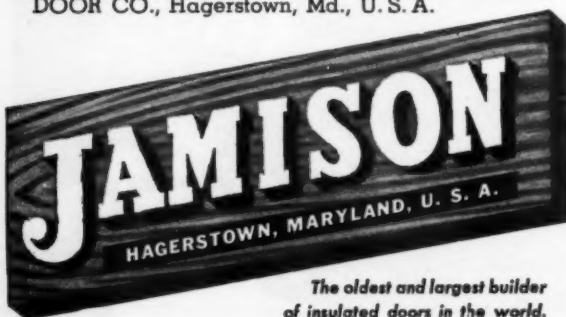


In addition to the exclusive "Adjustoflex" Track Port Operator, these extra features add up to star performance:

- ★ "Monopanel" Construction
- ★ E-Z Open Two-Point Fasteners
- ★ Adjustoflex Hinges
- ★ Lo-Temp Gasket
- ★ Unbroken Insulation
- ★ "Vaporseal" Vapor Barrier
- ★ "Sillseal" Gasket

GET MORE DOOR for your money...

look over your "best buys" in our Catalog 199.
Write for it today! JAMISON COLD STORAGE
DOOR CO., Hagerstown, Md., U. S. A.



MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices) Feb. 14, 1951

Native steers—	per lb.
Prime, 600/800	55½ @ 57
Choice, 500/700	54½ @ 56½
Choice, 700/900	54 @ 55½
Good, 500/700	51 @ 53½
Commercial	
cows, 500/800	44 @ 46½
Can. & Cut. cows,	
north., 350/up	43 @ 45½
Bologna bulls, 600/up	48 @ 50

STEER BEEF CUTS

(l.c.l. prices)

Prime:	
Hinds and ribs	66 @ 69
Hindquarters	65 @ 68
Rounds	56 @ 58
Loins, trimmed	1.01 @ 1.05
Loins and ribs (sets)	81 @ 84
Forequarters	51 @ 54
Backs	58 @ 59
Chucks, square cut	53 @ 56
Ribs	83 @ 85
Briskets	43 @ 45
Navels	29 @ 34
Choice:	
Hinds and ribs	62 @ 65
Hindquarters	60 @ 62½
Rounds	56 @ 58
Loins, trimmed	86 @ 90
Loins and ribs (sets)	81 @ 84
Forequarters	50 @ 52½
Backs	55 @ 56
Chucks, square cut	53 @ 56
Ribs	70 @ 73
Briskets	43 @ 45
Navels	29 @ 34
Plates	31
Hind shanks	26
Fore shanks	37
Bull tenderloins, 5/up	99 @ 1.03
Cow tenderloins, 5/up	99 @ 1.03

BEEF PRODUCTS

(l.c.l. prices)		
Tongues, No. 1, 3/up,	fresh or frozen	36½ @ 39
Tongues, No. 2, 3/up,	fresh or frozen	34 @ 36½
Brains		7 @ 8
Hearts		36 @ 38
Livers, selected		90 @ 92
Livers, regular		51½ @ 52½
Tripe, scalded		14 @ 15½
Tripe, cooked		15 @ 15½
Livs, scalded		19½
Livs, unsalted		18½
Lungs		10 @ 11½
Melts		10 @ 11
Udders		8 @ 9

BEEF HAM SETS

(l.c.l. prices)

Knuckles, 6 lbs. up,	boneless	646 @ 66
Insides, 12 lbs. up		646 @ 66
Outsides, 8 lbs. up		626 @ 64

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	41
Veal breads, under 6 oz.	76
0 to 12 oz.	86
12 oz. up	98
Calf tongues	31 @ 33
Lamb fries	77
Ox tails, under ¼ lb.	31
Over ¼ lb.	31

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs.,	wrapped	57 @ 58½
Hams, skinned, 14/16 lbs.,	ready-to-eat, wrapped	60 @ 62½
Hams, skinned, 16/18 lbs.,	wrapped	54 @ 56½
Hams, skinned, 16/18 lbs.,	ready-to-eat, wrapped	59 @ 60
Bacon, fancy trimmed, bris-	ket off, 5/10 lbs.,	47 @ 49½
Bacon, fancy, square cut,	seedless, 12/14 lbs.,	43 @ 47½
Bacon, No. 1 sliced, 1-lb.,	open-faced layers	51 @ 55½

VEAL—SKIN OFF

(l.c.l. prices)

Choice, 80/150	57 @ 58
Good, 80/80	52 @ 55
Good, 80/150	55 @ 57
Commercial, 50/80	48 @ 50
Commercial, 80/150	50 @ 53
Utility, all weights	43 @ 47

CARCASS LAMBS

(l.c.l. prices)

Choice 30/50	56 @ 58
Good, 30/50	55 @ 57
Commercial, all weights	52 @ 55

CARCASS MUTTON

(l.c.l. prices)

Good, 70/down	32 @ 33
Commercial, 70/down	31 @ 32
Utility, 70/down	30 @ 31

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)		
Hams, skinned, 10/16 lbs.	52	@ 55
Pork loins, regular,		
12/down	40	@ 49
Pork loins, boneless		62
Shoulders, skinned, bone		
in, under 16 lbs.		36
Picnics, 4/6 lbs.	36	@ 37
Picnics, 6/8 lbs.		
Boston butts, 4/8 lbs.	45	@ 45
Tenderloins, fresh	81	@ 83
Neck bones	11	@ 12
Livers	26½	@ 27
Brains, 10 lb. pails	17½	@ 18
Ears	15½	@ 16
Snouts, lean in	12½	@ 13
Feet, front	8	@ 8½

SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim., regular	27 @ 28
Pork trim., guar. 50% lean	30 @ 31
Pork trim., spec. 85% lean	45
Pork trim., ex. 95% lean	50
Pork cheek meat, trimmed	40 @ 40½
Bull meat, boneless	61
Bon's cow meat, f.c. C.C.	56½ @ 60
Beef trimmings, 85-90%	51 @ 53
Cow chucks, boneless	60 @ 61
Beef head meat	42½ @ 43
Beef cheek meat, trmd.	42½ @ 43
Shank meat	57 @ 57½
Veal trimmings, boneless	53 @ 55

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:

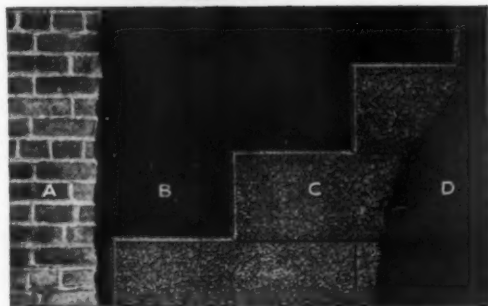
Domestic rounds, 1½ to 1½ in.	80 @ 85
Domestic rounds, over 1½ in., 140 pack	1.10 @ 1.25
Export rounds, wide, over 1½ in.	1.55 @ 1.70
Export rounds, medium, 1½ to 1½ in., narrow	1.20 @ 1.25
Export rounds, 1 in. under 1 in.	1.25 @ 1.40
No. 1 weasands,	
24 in. up	14 @ 15
No. 1 weasands,	
22 in. up	8
No. 2 weasands	9
Middles, sewing, 1½ in.	1.55
Middles, select, wide,	
2½ to 2½ in.	1.60 @ 1.70
Middles, select, extra,	
2½ to 2½ in.	1.90 @ 2.10
Middles, select, extra,	
2½ in. & up	2.40 @ 2.85
Beef bungs, export,	
No. 1	34 @ 35
Beef bungs, domestic	26
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	25 @ 26
10-12 in. wide, flat	14 @ 17
8-10 in. wide, flat	5 @ 8
Pork casings:	
Extra narrow, 20 mm. & dn.	4.45
Narrow, medium,	
29 @ 32 mm.	4.15 @ 4.35
Medium, 32 @ 35 mm.	3.30 @ 3.45
Spec. med., 35 @ 38 mm.	
Wide, 38 @ 43 mm.	2.70 @ 2.80
Export bungs, 34 in. cut	31 @ 34
Large prime bungs,	
34 in. cut	20 @ 21
Medium prime bungs,	
34 in. cut	15 @ 17
Small prime bungs	11
Middles, per set,	
cap off	55 @ 70

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs.	1.08
Thuringer	68 @ 71
Farmer	84
Holsteiner	84
B. C. Salami	86
B. C. Salami, new con.	56
Genoa style salami, ch.	98 @ 1.00
Pepperoni	90
Mortadella, new condition	80
Italian style hams	79

Where
know-how
counts...



A. Brick Wall. B. Plastic Asphalt. C. United Corkboard. D. United Sealite Mastic Finish



Maximum insulation efficiency of your cold rooms is best assured when every factor regarding planning, insulation and installation are weighed to fit your particular requirements. For example, the kind of building, outside and inside temperatures, climatic and atmospheric conditions, efficiency of insulation, thickness of insulation, proper erection, and many other vital factors must be coordinated to result in a correctly balanced installation.

UNITED'S staff of experienced insulation engineers, backed by long years' experience, have the "Know-How" for designing your insulation job to get maximum efficiency at minimum cost.

UNITED CORK COMPANIES

KEARNY, NEW JERSEY
Manufacturers and Erectors of Cork Insulation

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Cleveland, Ohio
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Indianapolis, Ind.

Los Angeles, Calif.
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ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
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RED SEAL

CERTIFIED
CASING COLORS

Especially made
for coloring
sausage casings



WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 4, MO.

Kill More Germs Faster— Stop Spoilage



SWIFTLY, surely—that's how Oakite Bactericide kills bacteria, prevents costly spoilage. Reason: its low alkalinity releases chlorine immediately for completely effective germicidal action.

Oakite Bactericide is instantly, completely soluble in cold or warm water. Easily applied. Safe on all surfaces. Leaves no residues. Economical: average solution uses only 1 1/4 oz. to 10 gallons of water.

FREE Booklet 4205 gives details. Write Oakite Products, Inc., 20A Thames St., New York 6, N. Y.

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OAKITE
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U. S. & Canada

Ask Yourself . . .

WHY?

Don't I Take the GUESS-WORK out of Meat Smoking?

Answer: Why Not, when you can get KOCH PRECISION CONTROL Smoking Equipment! Accurate controls hold smoke density, or smoke and heat, at the exact degree you want. Just set the dials. Result: steady, even smoking . . . uniform color and quality . . . better-tasting meat. EVERY TIME!

HOW?

Can I Hold PROFIT MARGINS, When Costs Are Going Up? By Thrifty, Efficient Operation! KOCH Equipment SAVES MONEY by cutting down labor. Good help is getting more expensive, harder to find. Protect yourself. Get KOCH labor-saving smoking equipment!

WHO?

Has the KNOW-HOW to Engineer the Best Smoking Equipment? KOCH, of course! KOCH Equipment was developed by working with meat processors, right in their plants. KOCH knows the problems of the meat industry!

WHEN?

Shall I replace My Worn or Obsolete Smoking Equipment? Answer: NOW! At present, KOCH is able to fill orders promptly. Get only what you need, but get it now. Be ready to operate at top capacity when demand hits new peaks!

WHAT?

Is KOCH PRECISION CONTROL, and How Does It Work? Answer: KOCH has developed several types of Automatic Smoking Equipment. Different smoking arrangements call for different equipment. Get the model that fits YOUR need.

WRITE KOCH TODAY. Tell us about your problem. KOCH Engineers will analyze your needs and draw up a complete smoking plan for you, with sketches and quotation. No charge or obligation for this service. ACT NOW!

KOCH SUPPLIES

20TH & McGEE ST.
KANSAS CITY 8, MO.

"RELIABLE"

CORKBOARD

STEAM-BAKED

- 30 years' serving the Packers!
- Prompt shipments from New York or Chicago warehouses.
- Packed in Cartons for Safe Delivery.
- Your inquiries invited!

LUSE-STEVENSON CO.

871 BLACKHAWK STREET • CHICAGO 22, ILLINOIS

COLD STORAGE and FREEZER PLANT for SALE

- 9,000 Square Feet of Floor Space
- 3 G. E. Ammonia Compressors
- 12 Bush Evaporators
- Complete Overhead Trolley System
- Railroad Siding—Truck Loading Platform
- Located on I. C. Railroad
- 160 x 296 Lot
- 25 Miles North of Jackson, Mississippi

Price for quick sale . . . Phone, wire or write:

JOE L. MOORE & COMPANY

Box 473

Floer, Mississippi

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings.	48	@52
Pork sausage, bulk	42	
Frankfurters, sheep cas. . . .	55	@60
Frankfurters, hog cas.	53	
Frankfurters, skinless	50	@52
Bologna, artificial cas.	49	@50
Bologna, artificial cas.	47	@49
Smoked liver, hog bungs. . . .	48	@52
New Eng. lunch, spec.	65	@74
Minced lunch, spec., ch. . . .	54	@58
Tongue and blood	48	@49
Blood sausage	41	@49
Souse	37	
Polish sausage, fresh	56 1/2	@58
Polish sausage, smoked	56 1/2	@58

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	34	38
Resifted	35	39
Chili powder	40	40
Chili pepper	39	39
Cloves, Zanzibar	59	65
Ginger, Jam., unbl.	78	84
Ginger, African	59	64
Cochin
Mace, fcy. Banda
East Indies	1.92	
West Indies	1.83	
Mustard, four, fcy.	32	
No. 1	25	
West India Nutmeg	72	
Paprika, Spanish	58@78	
Pepper, Cayenne	52@68	
Red, No. 1	45	
Pepper, Packers	2.22	3.37
Pepper, white	3.40	3.65
Malabar	2.22	2.30
Black Lampung	2.22	2.30

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	28	33
Cominos seed	55	61
Mustard seed, fancy.	26	..
Yellow American	26	..
Marjoram, Chilean	30
Oregano	26	..
Coriander, Morocco.
Natural No. 1	37	42
Marjoram, French	60	70
Sage, Dalmatian
No. 1	1.35@1.40	1.50@1.55

CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chgo. . .	\$ 9.39
Salt peter, n. ton, f.o.b. N.Y. .	..
Dol. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	0.23
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chicago	Per ton
Granulated	\$21.40
Medium	27.80
Rock, bulk, 40 ton car, delivered Chicago	11.90
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	6.20
Refined standard cane gran., basis	8.05@8.25
Refined standard beet gran., basis	7.85@8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.65
Dextrose, per cwt. in paper bags, Chicago	7.04

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles February 13	San Francisco February 13	No. Portland February 13
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$54.00@55.00		\$54.00@56.00
600-700 lbs.	53.00@54.00	\$53.00@54.00	53.00@55.00
Good:			
500-600 lbs.	53.00@54.00	52.00@54.00	54.00@55.00
600-700 lbs.	52.00@53.00	51.00@52.00	53.00@54.00
Commercial:			
350-600 lbs.	51.00@52.00	52.00@53.00	51.00@53.00
COW:			
Commercial, all wts.	46.00@47.00	48.00@50.00	48.00@50.00
Utility, all wts.	45.00@46.00	45.00@48.00	45.00@48.00
FRESH CALF:			
Good:			
200 lbs. down	56.00@58.00		58.00@60.00
Commercial:			
200 lbs. down	54.00@55.00		54.00@56.00
FRESH LAMB (Carcass):			
Choice:			
40-50 lbs.	56.00@57.00	57.00@60.00	56.00@57.00
50-60 lbs.	55.00@56.00	55.00@57.00	55.00@56.00
Good:			
40-50 lbs.	54.00@56.00	56.00@59.00	56.00@57.00
50-60 lbs.	53.00@54.00	54.00@56.00	55.00@56.00
Commercial, all wts.	52.00@54.00	54.00@56.00	53.00@54.00
Utility, all wts.	50.00@54.00	48.00@49.00
MUTTON (EWE):			
Good, 70 lbs. dn.	38.00@40.00		..
Commercial, 70 lbs. dn.	36.00@38.00		..
Utility, 70 lbs. dn.	32.00@36.00		..
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	35.50@37.00	33.00@35.00	33.00@34.00
120-160 lbs.
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	48.00@52.00	52.00@56.00	51.00@53.50
10-12 lbs.	48.00@52.00	50.00@54.00	51.00@53.50
12-16 lbs.	48.00@52.00	48.00@50.00	50.00@51.00
PICNICS:			
4-8 lbs.	40.00@42.00	..
PORK CUTS No. 1: (Smoked)			(Smoked)
HAM, Skinned:			
12-16 lbs.	54.00@58.00	58.00@62.00	60.00@63.00
16-20 lbs.	53.00@58.00	58.00@60.00	59.00@60.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	48.00@52.00	52.00@54.00	49.00@51.00
8-10 lbs.	42.00@48.00	48.00@52.00	45.00@49.00
10-12 lbs.	42.00@48.00	..	45.00@49.00
LARD, Refined:			
Tierces	21.50@22.50	..	23.00@24.50
50 lb. cartons & cases	22.00@24.00	22.00@24.00	..
1 lb. cartons	22.25@24.00	24.00@26.00	24.50@24.75

QUICKER PACKAGING

For fast, economical wrapping of meat products, use "Python" Brand heavy duty rubber bands. Save time, save money, wrap bundles and packages securely. Order today from

THE BUXBAUM COMPANY Canton 1, Ohio

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO OR
CHICAGO BASIS

THURSDAY, FEBRUARY 16, 1951

REGULAR HAMS

Fresh or F.F.A.

	S. P.
8-10	49½n
10-12	49½n
12-14	49½n
14-16	49½n

BOILING HAMS

Fresh or F.F.A.

	S. P.
16-18	48½n
18-20	45½n
20-22	45½n

SKINNED HAMS

Fresh or F.F.A.

	S. P.
10-12	52 65½ 52 65½n
12-14	52 65½ 52 65½n
14-16	51½ 65½ 51½ 65½n
16-18	50 65½ 50 65½n
18-20	48 48n
20-22	48 48n
22-24	47½ 47½n
24-26	47½ 47½n
26-30	44½ 47 44½ 47n
25/up, No. 2's	44 46½
inc.	

OTHER D. S. MEATS

Fresh or Frozen

	Cured
Reg. plates	17n 17n
Clean plates	14n 14n
Square jowls	16½ 15½ 16n
Jowl butts	14½ 15½ 13½ 13½n
S. P. jowls	13½

PICNICS

Fresh or F.F.A.

	S. P.
4-6	36½ 36½n
4-8	36½ 36½n
6-8	36½ 36½n
8-10	34½ 34½n
10-12	34½ 34½n
12-14	34½ 34½n
14-16	34½ 34½n
16-18	34½ 34½n
18-20	34½ 34½n
8/up, No. 2's	34 36
inc.	

BELLIES

Fresh or Frozen

	Cured
6-8	33½ 33½n
8-10	33 33½n
10-12	33 33½n
12-14	31½ 33½n
14-16	29 29½n
16-18	24½ 25½n
18-20	25 25½n

GR. ANN.

D. S.

BELLIES

BELLIES

	Clear
18-20	22½ 22½n
20-25	22½ 22½n
25-30	21½ 22½n
30-35	20½ 21½n
35-40	19½ 20½n
40-50	18½ 19½n

FAT BACKS

Green or Frozen

	Cured
6-8	13½n
8-10	14½n
10-12	14½n
12-14	14½n
14-16	15n
16-18	16
18-20	16½ 16½n
20-25	16½ 16½n

n—nominal.

LARD FUTURES PRICES

MONDAY, FEBRUARY 12, 1951

Holiday—Market Closed.

TUESDAY, FEBRUARY 13, 1951

	Open	High	Low	Close
Mar. 19.60	19.70	19.90	19.62½	
May 19.85	19.92½	19.80	19.90n	
July 19.95	20.00	19.87½	19.92½	
Sept. 20.20	20.25	20.15	20.15	
Oct.			20.00b	

Sales: 3,120,000 lbs.

Open interest at close Fri., Feb. 9th: Mar. 325, May 331, July 233, Sept. 142, Oct. 8; at close Sat., Feb. 10th: Mar. 325, May 335, July 232, Sept. 142 and Oct. 8 lots.

WEDNESDAY, FEBRUARY 14, 1951

	Mar. 19.70	19.70	19.65	19.65
May	19.85	19.90	19.85	19.90b
July	19.97½	20.00	19.92½	20.00n
Sept.	20.10	20.12½	20.10	20.12½b
Oct. 20.00				20.00

Sales: 3,720,000 lbs.

Open interest at close Tues., Feb. 13th: Mar. 300, May 332, July 229, Sept. 152 and Oct. 8 lots.

THURSDAY, FEBRUARY 15, 1951

	Mar. 19.60	19.75½	19.60	19.70b
May	19.82½	19.97½	19.82½	19.97½n
July	19.97½	20.00	19.90	20.00b
Sept.	20.15	20.20	20.15	20.20b
Oct. 20.00				20.00

Sales: 3,480,000 lbs.

Open interest at close Wed., Feb. 14th: Mar. 280, May 328, July 230, Sept. 155 and Oct. 8 lots.

FRIDAY, FEBRUARY 16, 1951

	Mar. 19.80	20.02	19.80	19.95
May	20.00	20.25	20.00	20.15b
July	20.02	20.35	20.02	20.27a
Sept.	20.45	20.52	20.42	20.42
Oct.				20.30b

Sales: About 5,000,000 lbs.

Open interest at close Thurs., Feb. 15th: Mar. 278, May 330, July 234, Sept. 156 and Oct. 7 lots.

a—asked. b—bid.

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in eight Corn Belt states during January:

CATTLE AND CALVES

	1951	1950
Public stockyards	128,253	97,597
Direct	54,531	35,061
Total	182,784	132,658

SHEEP AND LAMBS

	1951	1950
Public stockyards	57,577	58,681
Direct	52,229	56,745
Total	110,106	115,426

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$21.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	21.75
Kettle rend., tierces, f.o.b. Chicago	22.50
Leaf, kettle rend., tierces, f.o.b. Chicago	22.50
Lard flakes	26.00
Neutral, tierces, f.o.b. Chicago	22.75
Standard Shortening *N. & S.	32.00
Hydrogenated Shortening N. & S.	33.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Feb. 10	19.52½n	18.00n	17.50n
Feb. 12	Holiday—Market Closed.		
Feb. 13	19.65n	18.12½b	17.62½n
Feb. 14	19.65n	18.25b	17.75n
Feb. 15	19.70b	18.25n	17.75n
Feb. 16	19.95n	18.25b	17.75n

b—bid. n—nominal.

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MEAT PRICES AT PHILADELPHIA

Prices paid for wholesale meats at the Philadelphia market on Tuesday, February 13, are shown in the following table. Prices are reported by the U. S. Department of Agriculture on a per cwt. basis.

Locally Dressed Meats

FRESH BEEF CUTS:

Prime:

Chicago style round, no flank	
Full loin, 75-90 lbs.	
Full loin, 90-100 lbs.	
Hip round, with flank	
Ribs (7 bone) 35-40	
Arm chuck	
Plate	
Brisket	

Choice:

Chicago style round, no flank	\$61.00@63.00
Full loin, 75-90 lbs.	
Full loin, 90-100 lbs.	
Hip round, with flank	58.00@61.00
Ribs (7 bone) 35-40	65.00@70.00
Ribs (7 bone) 30-35	65.00@70.00
Arm chuck	54.00@55.00
Plate	34.00@35.00
Brisket	44.00@45.00

FRESH PORK CUTS, No. 1:

Loins, 8-10 lbs.	51.00@52.00
Loins, 10-12 lbs.	51.00@52.00
Spareribs, 3/down	46.00@47.00
Skinned hams, 10-12 lbs.	67.00@58.00
Skinned hams, 12-14 lbs.	67.00@58.00
Semi-trimmed picnic, 4-8 lbs.	41.00@42.00
Boston butts, 4-8 lbs.	51.00@52.00

Western Dressed Meats

FRESH BEEF CARCASSES:

Steer:

Prime, 600-700 lbs.	\$58.75@59.75
Prime, 700-800 lbs.	58.50@59.25
Choice, 600-700 lbs.	56.50@58.25
Choice, 700-800 lbs.	55.50@58.00
Good, 600-700 lbs.	53.25@54.50
Good, 600-700 lbs.	52.50@54.50
Commercial, 350-600 lbs.	49.50@51.50
Utility, 350-600 lbs.	44.50@45.50

Cow, All Weights:

Commercial	45.25@47.50
Utility	44.50@45.50

FRESH VEAL (Skin Off):

Choice, 80-110 lbs.	
Choice, 110-150 lbs.	
Good, 80-110 lbs.	57.00@59.00
Good, 110-150 lbs.	58.00@60.00

FRESH LAMB:

Choice, 35-45 lbs.	59.00@60.00
Choice, 45-55 lbs.	57.00@59.00

FRESH PORK CUTS:

Loins, No. 1 (bladeless included)

8-10 lbs.	48.00@52.00
10-12 lbs.	48.00@52.00
Boston butts, 4-8 lbs.	47.00@49.00
Regular picnic, 4-8 lbs.	36.00@38.00
Spareribs, 3 lbs. down	41.00@43.00

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)

Feb. 14, 1951

Prime, 950 lbs./down	58 @60
Choice, 800 lbs./down	56 @59
Good, utility and commercial	54 @56
	44 @48

BEEF CUTS

(L.c.l. prices)

Prime:

Hinds and ribs	65 @67
Rounds, N.Y. flank off	58 @62
Hips, full	66 @72
Top sirloins	67 @74
Short loins, untrimmed	85 @92
Ribs, 30/40 lbs.	78 @82
Chucks, non-kosher	43 @55
Briskets	45 @50
Flanks	28 @29

Choice:

Hinds and ribs	63 @66
Rounds, N.Y. flank off	58 @61
Hips, full	65 @70
Top sirloins	65 @72
Short loins, untrimmed	75 @85
Chucks, non-kosher	42 @54
Ribs, 30/40 lbs.	70 @75
Briskets	45 @50
Flanks	28 @29

FRESH PORK CUTS

(L.c.l. prices)

Hams, skinned, 14/down

53 1/2 @56	
Picnics, 4/8 lbs.	35 1/2 @36 1/2
Bellies, sq. cut, seedless	
8/12 lbs.	35 @35 1/2
Pork loins, 12/down	49 @52
Boston butts, 4/8 lbs.	47 @50
Spareribs, 3/down	40 @44
Pork trim, regular	28 @29
Pork trim, spec. 85%	49
	City
Hams, regular, 14/down	56
Hams, skinned, 14/down	54 @58
Skinned shoulders, 12/down	42 @43
Picnics, 4/8 lbs.	38 @42
Pork loins, 12/down	48 @55
Boston butts, 4/8 lbs.	48 @52
Spareribs, 3/down	42 @48
Pork trim, regular	25 @26

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	28
Beef livers, selected	80
Beef livers, selected, kosher	1.00
Lamb fries	65
Oxtails, over 1/2 lb.	38

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 135 lbs.	34 1/2 @34 1/2
137 to 153 lbs.	34 1/2 @34 1/2
154 to 171 lbs.	34 1/2 @34 1/2
172 to 188 lbs.	34 1/2 @34 1/2

LAMBS

(L.c.l. prices)

Choice lambs	56 @67
Good lambs	55 @67
Legs, gd. and ch.	68 @72
Hindsaddles, gd. and ch.	66 @72
Loins, gd. and ch.	68 @74

MUTTON

(L.c.l. prices)

Good, under 70 lbs.	
Comm., under 70 lbs.	
Utility, under 70 lbs.	

VEAL—SKIN OFF

(L.c.l. prices)

Choice carcass	60 @62
Good carcass	58 @60
Commercial carcass	56 @60
Utility	52 @56

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	7 1/2
Breast fat	9 1/2
Edible suet	10 1/2
Inedible suet	10 1/2

LIVESTOCK NUMBERS RISE IN BELGIUM

Belgian cattle numbers, totaling 2,101,000 head, on May 15, 1950, were 12 per cent above a year earlier and 31 per cent above the 1929 census, according to the Office of Foreign Agricultural Relations. Hog numbers rose 24 per cent above a year earlier and 38 per cent above 1929, reaching 1,329,000 head, while sheep numbers totaled 187,000 head on May 15, 1951, compared with 165,000 head a year earlier and the 1929 figure of 185,000 head.

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, FEBRUARY 13, 1951

All quotations in dollars per cwt.

BEEF:

STEER:

Prime:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	58.00-60.00
700-800 lbs.	58.00-60.00

Choice:

350-500 lbs.	None
500-600 lbs.	56.00-59.00
600-700 lbs.	56.00-59.00
700-800 lbs.	56.00-59.00

Good:

500-600 lbs.	54.00-57.00
600-700 lbs.	54.00-56.00

Commercial:

350-600 lbs.	None
600-700 lbs.	None

COW:

Commercial, all wts.	44.00-48.00
Utility, all wts.	44.00-47.00

VEAL—SKIN OFF:

Choice:

80-110 lbs.	60.00-62.00
110-150 lbs.	60.00-62.00

Good:

50-80 lbs.	None
80-110 lbs.	38.00-60.00
110-150 lbs.	58.00-60.00

Commercial:

50-80 lbs.	56.00-60.00
80-110 lbs.	56.00-60.00
110-150 lbs.	56.00-60.00
Utility, all wts.	52.00-56.00

CALF—SKIN OFF:

No quotations.

LAMB:

Choice:

30-40 lbs.	58.00-60.00
40-45 lbs.	57.00-60.00
45-50 lbs.	56.00-58.00
50-60 lbs.	54.00-56.00

Good:

30-40 lbs.	58.00-60.00
40-45 lbs.	56.00-58.00
45-50 lbs.	55.00-57.00
50-60 lbs.	53.00-55.00
Commercial, all wts.	52.00-56.00

MUTTON (EWE) 70 Lbs. Down:

Good	None
Commercial	None

PORK CUTS—CHOICE:

LOINS (Bladeless Incl.):

8-10 lbs.	49.00-52.00
10-12 lbs.	49.00-52.00
12-16 lbs.	48.00-50.00

BUTTS, BOSTON STYLE:

4-8 lbs.	48.00-50.00
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HAMS, SKINNED:

10-14 lbs.	53.00-55.00
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SPARERIBS:

3 lbs. down	42.00-44.00
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BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, February 15, 1951

Last weekend one principal soaper revised its price views from 17½¢ fancy tallow basis to "sellers ceilings day of shipment" and obtained materials on unpriced contracts. The volume moved was undisclosed but said to be substantial; however, some sellers with unsatisfactory ceilings declined to offer, pending probable adjustments or changes which would give them a more equitable price structure.

Another major consumer followed, in principle, the purchase of tallowes and greases, basis sellers ceilings, but was more selective and bought on priced contracts only. A moderate volume of fancy tallow moved in this manner with some sales at 18½¢, Chicago.

With railroads returning to normal operations and the congestion clearing, a better movement of materials was reported. The tank situation continues critical, but improvement was expected as unloading speeded up and empties began returning to shipping points at a faster rate.

In view of the situation a wide range of prices prevailed on all items and the following quotations represent the range at which most trades were made although it is indicated that some ceilings were lower than the low side of these prices; however, sales at lower prices were of small consequence as producers with such ceilings were inclined to hold for adjustments, as stated previously.

TALLOWES: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 18¢@19¢; fancy, 17½¢@18½¢; choice, 17½¢@18½¢; prime, 17¢@18½¢; special, 16¢@17½¢; No. 1, 16¢@17½¢; No. 3, 15¢@16½¢, and No. 2, 15¢@16¢.

GREASES: Thursday's quotations were: Choice white grease, 16¢@18½¢; A-white, 16½¢@17½¢; B-White, 16¢@17½¢; yellow, 15¢@17¢; house,

15½¢@16¢; brown, 14¢@15½¢, and brown (25 acid), 15¢@15½¢.

BY-PRODUCTS MARKETS

(Chicago, Thursday, February 15, 1951)

Blood

	Unit
Ammonia	
*Unground, per unit of ammonia.....	\$9.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	\$9.75c
High test	\$9.50
Liquid stick tank cars	3.50

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.....	\$120.00
50% meat and bone scraps, bulk.....	117.50
55% meat scraps, bulk.....	120.00
60% digester tankage, bulk.....	125.00
60% digester tankage, bagged.....	125.00
80% blood meal, bagged.....	160.00
65% special steamed bone meal, bagged..	85.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia.....	\$7.50
Hoof meal, per unit ammonia.....	7.50

Dry Rendered Tankage

	Per unit Protein
Cake	\$1.95@2.05
Expeller	1.95@2.05

Gelatine and Glue Stocks

Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted).....	1.75@2.00
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trimmings, per lb....	9¢

Animal Hair

Winter coll dried, per ton.....	\$105.00@110.00
Summer coll dried, per ton	\$85.00@ 90.00
Cattle switches, per piece	5¢@6½
Winter processed, gray, lb.....	18¢@14
Summer processed, gray, lb.....	9¢@10

n—nominal.
*Quoted delivered basis.

EASTERN BY-PRODUCTS MARKET

New York, February 15, 1951

Dried blood was quoted Thursday at \$9@9.50 per unit of ammonia. Low test wet rendered tankage moved at \$9.50 per unit of ammonia, and high test tankage sold at \$9.25. Dry rendered tankage sold at \$1.90 per protein unit.

VEGETABLE OILS

Wednesday, February 14, 1951

The Office of Price Stabilization early this week issued the long-awaited order establishing ceiling levels on soybean, cottonseed and corn oil. Prices for all three oils were rolled back, but written contracts already in effect were allowed to stand. This was the first time specific dollar-and-cents ceiling prices were set on an industry-wide basis. The price ceilings have the following bases: crude cottonseed oil, Valley, 23½¢; crude soybean oil, Decatur, 20½¢, and crude corn oil, midwestern mills, 24½¢. Adjustments of these prices to provide ceilings for various sales areas are provided for in the OPS order. (See page 16 for details.)

Although some of the confusion in the crude vegetable oils market was cleared up as a result of the price order, trading continued to be light and scattered. Soybean crushers were said to be holding back on their oil until they have sold the meal, thus insuring a good profit margin. It was believed crushers could only show a profit if meal sold at or near the ceiling. Most soybean sales were made with the provision that the price would be that which was ceiling at the time of shipment, indicating that sellers believed the ceiling or conditions of sales might be modified to their advantage.

CORN OIL: The ceiling price of 24½¢, midwestern mills, was a rollback of ¼¢ from the price the trade previously believed to be the ceiling. The only trading of this oil occurred on Tuesday when a few tanks sold at ceiling level.

SOYBEAN OIL: The established ceiling price of 20½¢, Decatur, was 1¢ under the price paid in this market last week. There was no trading reported on Monday, but February through June sold in a limited way at the ceiling on Tuesday. However, July forward offerings at ceiling went unsold. There was heavy interest from



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all directions on Wednesday for February through June shipments. All sales through June contained the provision for ceiling price at the time of shipment. July oil sold flat at the 20½c ceiling.

PEANUT OIL: The market was again dormant that week, with the price quoted nominally at 27c.

COCONUT OIL: Following last week's sales at the 21¼c level, the market held firm, with additional product moving at the same price.

COTTONSEED OIL: A rollback of 2 to 2½c took effect under the price order. Last week's nominal price was 25½c for all locations, while the new ceiling prices were set at 23½c for Valley and Southeast and 23¼c for Texas. There was considerable interest expressed Tuesday at ceiling prices,

but there were no trades reported. Trading in cottonseed futures at New York was resumed this week. Quotations were as follows:

MONDAY, FEBRUARY 13, 1951

MARKET CLOSED

TUESDAY, FEBRUARY 13, 1951

	Open	High	Low	Close	Pr. Close
Mar.	26.40	26.40	26.40	*26.40	26.32
May	26.40	26.40	26.40	*26.40	26.28
July	26.40	26.40	26.40	*26.40	26.10
Sept.	26.30	26.40	26.25	*26.10	25.56
Oct.	25.94	26.15	25.90	*25.90	25.15
Dec.	*25.00	25.83	25.70	25.75	24.40

Total sales: 327 lots.

WEDNESDAY, FEBRUARY 14, 1951

Mar.	*26.40	26.40	26.40	*26.40	*26.40
May	26.40	26.40	26.40	*26.40	*26.40
July	26.40	26.40	26.40	*26.40	*26.40
Sept.	26.15	26.25	26.10	*26.22	*26.10
Oct.	*25.75	26.00	25.80	*25.90	*25.90
Dec.	*25.65	25.70	25.55	*25.35	*25.35

Total sales: 355 lots.

THURSDAY, FEBRUARY 15, 1951

Mar.	26.40	26.40	26.40	*26.40	*26.40
May	*26.40	26.40	26.40	*26.40	*26.40
July	26.40	26.40	26.40	*26.40	*26.40
Sept.	26.25	26.25	26.15	26.19	*26.22
Oct.	*25.80	25.95	25.50	25.50	*25.90
Dec.	*25.30	25.45	25.25	*24.80	*25.35

Total sales: 338 lots.

*Bid.

VEGETABLE OILS

Wednesday, February 14, 1951

Crude cottonseed oil, carloads f.o.b. mills	23½*
Valley	23½*
Southeast	23½*
Texas	23½*
Corn oil in tanks, f.o.b. mills	24½*
Soybean oil, Decatur	20½*
Peanut oil, f.o.b. Southern Mills	27½
Coconut oil, Pacific Coast	21½
Cottonseed foots	
Midwest and West Coast	66½*
East	66½*

*Ceiling price, n—nominal.

OLEOMARGARINE

Wednesday, February 14, 1951

White domestic vegetable	35
White animal fat	35
Milk churned pastry	31@32
Water churned pastry	30@31

1950 CUBAN LARD, TALLOW SITUATION; 1951 OUTLOOK

Cuban lard consumption during 1950 approximated 131,000,000 lbs., or an average of 10,900,000 lbs. per month, according to the Office of Foreign Agricultural Relations. This was a slight increase from the monthly average of 10,000,000 lbs. in 1949. Since lard production throughout 1950 was negligible, imports of 140,600,000 lbs., principally from the United States, met domestic demands and allowed for stocks of 15,000,000 lbs. on January 1, 1951. Import requirements during the first quarter of this year are expected to be from 33,000,000 to 36,000,000 lbs.

Indeible tallow and grease production during 1950 was estimated at about 13,400,000 lbs., while imports totaled 29,480,000 lbs., about the same as a year earlier. Local soap factories consumed 41,000,000 lbs. of the 1950 total. Domestic tallow production is expected to decline during the first quarter of 1951, resulting in export requirements of from 7,000,000 to 8,000,000 lbs.

Vegetable Oils Bill

A bill was recently introduced in North Dakota providing for a 20c-per-lb. tax on all types of vegetable shortening which are described as lard substitutes.

For bargains in equipment, see the classified section.

Stability of Lard

An article on lard manufacturing published in the February issue of the Journal of the American Oil Chemists' Society is of interest to meat packers. The article, "Effects of Heat Treatment on the Stability of Lard," was written by H. J. Lips of the National Research Laboratories, Ottawa, Can.

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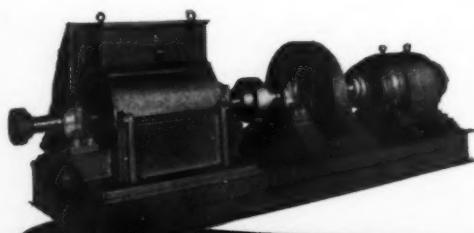
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HIDES AND SKINS

Hide market inactive while waiting for dollars and cents ceiling—Late last week 14,000 Canadian hides were traded—Following day freeze order issued in Canada prohibiting shipment of hides to United States.

CHICAGO

PACKER HIDES: There were no significant changes in the hide market this week. The price rollback to November levels, and the freeze order prohibiting the sale or shipment of February hides are sufficient to stifle most any possible activity. This situation more or less limits hide traders to a diet of speculation. "What will ceiling prices be? When will they be announced?"

Not only has trading stopped, but shipments of hides previously sold have been sharply cut, with the end result that tanners are cutting into their inventories and in a few cases are already feeling the pinch. According to the ruling, all current shipments of hides must be billed at the top price charged in November for that type of hide, regardless of the price at which it was sold. In most instances the differential is rather large on the lower side, so packers are in general holding the hides in preference to shipping them. The few hides that were being shipped were covering old sales that called for prices comparable to the November levels, or they were being shipped with an escalator clause calling for a corrective adjustment, if permissible.

As has been mentioned previously, it was this ruling (the part that annulled all contracts not shipped in the three day period of grace allowed by the original order) that has caused the most dissatisfaction in the trade. The order has become particularly distasteful because of the fact that subsequent orders covering other commodities — cottonseed, soybean and corn oil — to mention three, allow dealers to complete all shipments and fulfill all contracts before the freeze becomes effective.

Late last week 14,000 Canadian hides, branded cows and light cows, were sold to a domestic tanner at 40 and 44c, delivered. These prices were comparable to those in effect at the time of the price rollback, and were about 15 per cent higher than the estimated ceiling prices, based on November highs. As the rollback order prohibited the import of hides for domestic use, it was presumed that these were to be used to cover a military order.

Shortly after this sale the Canadian government issued an order, similar to the one that prohibits the sale or shipment of February hides in this country, that prohibited the further export of

hides to the U.S. until our freeze order is lifted.

SHEEPSKINS: Last week, for the first time since the price freeze, a small amount of trading was reported in skins. This week the tempo increased slightly, but was still far below a normal pattern. From appearances the trading accomplished was on the basis of established friendships and to customers of long standing.

It was estimated that most of the trading in No. 1 shearlings was at approximately \$6 while clips were thought to be in \$7.50@8 range. No other trading was reported.

There is a question among the trade if ceilings are applicable at all. This, perhaps, is the main reason for the lack of trading and the confusion now present in this market. Wool is free. How then, they ask, can skins be frozen? The "interior" traders who sell their entire monthly production in advance, in view of the rapid advances made late in January, were particularly hard hit and were reluctant to sell.

OUTSIDE AND WEST COAST SMALL PACKER: For the first time in three weeks there were a few hides sold by small packers. Trading, by virtue of the freeze order placed on February hides, was limited to January or prior production. Prices were based on the packers' individual ceilings, established during the base period

of November, and consequently were on a wide range.

With restrictions on both price and time of production governing the movement of hides, not much trade was anticipated; however, a small amount developed. Brokers attributed the trading to one of the following reasons: Finances, physical space and the possibility that present ceilings will be more favorable than dollars and cents ceiling.

In many instances the freeze order, which prohibits the trading or shipping of February hides, means a larger than average inventory. To help finance this a few packers were liquidating their January inventories. This increase of inventories also requires more space, and some packers sold hides rather than going to the expense of outside storage. The last point, based on dollars and cents ceilings, found some packers who made good sales late in November of the opinion that their present ceiling might be better than the levels the government will set. In this case it would of course be to their advantage to sell, but at the best it was just a guess. Most all trades contained an escalator clause, stating that in the case of higher ceilings an adjustment would be made if permissible. There is some question if this clause will be allowed by Washington, and that explains "if permissible."

CALFSKINS AND KIPSKINS: There was no trading in this market.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Feb. 14, 1951	Previous Week	Cor. week 1950
Nat. str.	33½ @ 37½	33½ @ 37½	19 @ 20½
Hvy. Tex. str.	31 @ 31½	31 @ 31½	17½
Hvy. butt.			
brand'd str.	31n	31n	17½
Hvy. Col. str.	30½n	30½n	17
Ex. light Tex. str.			
brand'd str.	37½n	37½n	22½
Brand'd cows	34 @ 34½	34 @ 34½	19
Hvy. nat. cows	34½ @ 35n	34½ @ 35n	19 @ 20
Lt. nat. cows	37 @ 38n	37 @ 38n	23 @ 24½
Nat. bulls	24 @ 24½	24 @ 24½	16½
Brand'd bulls	23 @ 23½	23 @ 23½	15½
Calfskins			
Nor.	77½ @ 82½	77½ @ 82½	66
Kips			
Nor. nat.	60n	60n	42½
Kips			
Nor. brand.	57½n	57½n	40

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	35 @ 37n	35 @ 37n	23 @ 23½
50-52 lb. aver.	33 @ 35n	33 @ 35n	20 @ 21
63-65 lb. aver.	30 @ 32n	30 @ 32n	16½ @ 17½
Nat. bulls	19n	19n	13 @ 14
Calfskins	60 @ 65n	00 @ 65n	40 @ 45n
Kips, nat.	45n	45n	30 @ 35n
Slunks, reg.	3.00n	3.00n	2.50 @ 3.00
Slunks, hris.	75n	75n	75 @ 1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

COUNTRY HIDES

All weights			
50-52	28 @ 30n	28 @ 30n	17½ @ 18
Bulls	14 @ 15n	14 @ 15n	10 @ 11
Calfskins	36 @ 38n	36 @ 38n	24 @ 26
Kipskins	33 @ 35n	33 @ 35n	22 @ 23

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearlings			
No. 1	6.00n	6.00n	2.65 @ 2.85
Dry Pelts	52 @ 55n	50 @ 52n	30
Horsehides			
untrimd.	15.00 @ 16.00n	15.00 @ 16.00n	11.00 @ 11.50

n—nominal.

CONTEST WINNERS!

The five winners of all-leather awards in the contest conducted among packers by

JACK WEILLER & CO.
308 W. Washington St.
Chicago 6, Ill.

brokers in hides, skins and tallow, to determine why packers prefer their FREE weekly copy of THE FRIENDLY DIGEST, a bulletin on trends available to all in the trade at no cost whatsoever, were as follows:

GRAND PRIZE

H. C. FERGUSON, Seeger Packing Co., Inc., Box 1587, Montgomery, Ala. He will receive a two-piece set of men's matched leather luggage and also a two-piece set of women's matched leather luggage.

OTHER AWARDS

Each of the following will receive an all-leather envelope style brief case:

BUD PEARSON, Tri-Mont Packing Co., Monterey, Minn.

JOSEPH T. CLAYMAN, The Sucher Packing Co., Dayton, O.

FRANK W. THOMPSON, Southern Foods, Inc., Columbus, Ga.

MATHEW H. BROWN, Great Falls Meat Co., Great Falls, Mont.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$24; the average, \$23.20. Provision prices were reported as follows: Under 12 pork lions, 48½@48¾; 10/14 green skinned hams, 52@54; 4/8 Boston butts, 44¼@45; 16/down pork shoulders, 35½; 3/down spareribs, 37½@38; 8/12 fat backs, 14½@14¾; regular pork trimmings, 26@27; 18/20 DS bellies, 23@23½; 4/6 green picnics, 38; 8/up green picnics, 34@36. P.S. loose lard was quoted at \$18.25 bid and P.S. lard in tierces at \$19.95 nominal.

Cottonseed Oil

Closing futures quotations at New York: March, 26.40 bid; May, 26.40 bid; July, 26.40 bid; Sept., 26.00 bid, 26.08 asked; Oct., 25.30 bid, 25.40 asked; Sept., 24.80-70. Sales totaled 84 lots.

CCC Requests Bids on 1,350,000 Lbs. of Lard

The Commodity Credit Corporation announced Tuesday that it would accept telegraphic offers on carload lots of lard with antioxidant added, either refined or unrefined, to be shipped to

Okinawa, offers to be received not later than midnight, February 19. The lard is to be packed in 56-lb. export boxes and hardwood tierces only. Delivery is to be made by March 7.

Offers are subject to acceptance by telegram filed not later than 11:59 p. m., eastern standard time, February 21.

Later the USDA announced it will buy approximately 8,000,000 lbs. of lard in carload lots for export from East Coast or Gulf ports, for delivery from February 24 to March 17. The lard is to be packed in 56-lb. export boxes and hardwood tierces. Offers must be in by 4 p. m., EST, February 20, and awards will be made the following day.

CHICAGO PROVISION STOCKS

	Feb. 15, '51, lbs.	Jan. 31, '50, lbs.	Feb. 15, '50, lbs.
P. S. lard (a) ...	32,990,735	31,277,341	45,554,050
P. S. lard (b) ...	2,872,400	2,953,000	2,320,000
Dry rendered			
lard (a)	1,917,600	1,745,000	2,172,727
lard (b)	804,000	804,000	
Other lard	4,957,380	4,916,752	3,824,600
TOTAL LARD	43,542,115	41,696,063	53,871,476
D. S. cl. bellies			
(contract)	454,700	442,800	44,700
(other)	5,104,050	5,240,690	4,401,429
TOTAL D. S. CL.			
BELLIES	5,558,840	5,683,490	4,446,129
(a) Made since October 1, 1950. (b) Made previous to October 1, 1950.			

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 10, 1951, were 3,939,000 lbs.; previous week, 8,546,000 lbs.; same week 1950, 5,651,000 lbs.; 1951 to date, 39,578,000 lbs.

Shipments for the week ended February 10 totaled 1,769,000 lbs.; previous week 8,568,000 lbs.; corresponding week 1950, 4,576,000 lbs.; 1951 to date, 36,323,000 lbs.

FEDERALLY INSPECTED SLAUGHTER

	1951	1950
CATTLE		
January	1,154,942	1,102,515
February	938,975	
March	1,081,525	
April	959,089	
May	1,075,370	
June	1,065,815	
July	1,079,104	
August	1,183,844	
September	1,195,803	
October	1,169,431	
November	1,150,867	
December	1,109,093	

	1951	1950
CALVES		
January	433,247	465,086
February	443,226	
March	585,678	
April	493,936	
May	496,445	
June	484,798	
July	442,721	
August	484,247	
September	488,119	
October	515,199	
November	504,875	
December	445,262	

	1951	1950
HOGS		
January	6,584,153	5,844,251
February	4,191,117	
March	5,019,620	
April	4,316,281	
May	4,338,414	
June	4,154,180	
July	3,314,489	
August	3,625,541	
September	4,137,316	
October	5,101,844	
November	6,144,076	
December	6,777,201	

	1951	1950
SHEEP AND LAMBS		
January	1,057,817	1,077,418
February	863,092	
March	938,530	
April	833,540	
May	941,304	
June	1,018,648	
July	959,738	
August	1,076,458	
September	1,062,968	
October	1,060,568	
November	960,295	
December	918,074	

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Skinless Pork Sausage

(Continued from page 13.)

better stuffing rate at risk of damage.

Skinless pork sausage can be produced at a lower cost. The cost is indicated to be from 4 to 9 cents per pound less through savings in stuffing, linking, freezing, peeling and packaging. These savings are increased through the use of machine linking.

At present, casing costs will range from 1 to 1.7c depending on size, and peeling cost will average about 1.5c per pound. Again, savings are increased through use of machine linking operations.

A major advantage of skinless pork sausage is the uniformity of each link which makes it possible to package consumer type units with a stated net weight and uniform count. Likewise, skinless links show the meat's natural color to best advantage.

The Visking Corporation indicates that skinless pork sausage should preferably not be packaged in bulk form nor should it be packaged by the retailer. Bulk sales should be limited to the institutional trade where there are facilities for holding the sausage frozen until used. Visking also indicated that a package that will lend firm support to the product is desirable, such as a tray, boat or open window type package. In mass display, in retail stores and in handling by the purchaser, the sausage might be mashed into a patty if not properly packaged. Since the product is new, the package should include cooking instructions.

The retailer can keep the skinless pork sausage either in his frozen food cabinet or in the refrigerated sausage show case, the same as a regular link sausage. It is handled like any fresh meat.

At any level—either plant, store or home—the product should be protected from cycling temperatures. Repeated freezing and thawing will harm any fresh meat product. However, if the product has been properly processed and packaged, it will retain its shape even though there is thawing any time after packaging. In all handling it should be remembered that the product is exactly the same as any other pork sausage, and must be treated as fresh meat.

The product requires correct merchandising to exploit its sales potential as a new sausage item. As an example, Visking cites the experience of one of its sales representatives who checked seven stores handling the new pork sausage merchandised by one of his accounts. Six of the meat clerks did not know they were handling a skinless link. Another of the salesman's accounts in this same trade area was able to increase its pork sausage sales by 30 per cent with the introduction of the skinless product and by telling his retailers what it was. Probably this packer was doing a better merchandising job because he gave his salesmen something new to discuss with their retail accounts.

It is recommended that the sausage

producer hold a sales meeting at which the skinless pork sausage is cooked and sampled. Visking also recommends store demonstrations at key points to gain consumer acceptance. This should be followed up with retail checks on acceptance to see whether the trade wants more links per pound, fewer links per pound, a leaner product, a ½-lb. package instead of the pound, etc. Information of this nature will prove very valuable to the sausage manufacturer in expanding his skinless pork sausage sales.

The new pork sausage present no cooking problem to the housewife. Tests have shown that they brown very readily and retain their shape through the pan frying operation.

Credit: Technical assistance, The Visking Corporation.

New Frosted Meats Line

(Continued from page 11.)

prepared is emphasized. Cooking times for the various frosted products are: hamburgers, 6 min.; pork chops, 8 min.; pork tenderloins, and cutlets, 30 min.; veal cutlets, 25 min., and "Steakees," 3 min. All represent a substantial savings in time for the housewife.

All items in the frosted meats line are placed directly from the package into the pan. There is no need to defrost the product. If the product is inadvertently defrosted, the cooking time is reduced.

The frosted meats should be kept frozen until they are ready for cooking. The new package was designed in its overall size to fit in the ice cube compartments of refrigerators which do not have a separate section for frozen foods.

In designing the new package, content weight was reduced from 12 to 8 oz. The change was motivated partly by the fact that the housewife is more accustomed to thinking in terms of the pound and half pound. It is a weight standard with which she is familiar. An additional factor was the more competitive pricing which the 8-oz. unit will permit. Shoppers are often influenced in their selection by the unit price and, because of the long association of pound and half pound weight units, frequently miss the fact that a 12-oz. package has half again as much meat as the 8-oz. package.

Unit price and size are the two visual factors noticed by the shopper. Since the difference in volume in the 12-oz. package is not readily noticeable, its competitive position is weakened. The new 8-oz. package overcomes these handicaps.

The economies of the all meat, no waste, no bone product are featured in point of sale display material. Added to the economy of the waste-free meat is the economy of accurate portions in meal planning. There is no danger of over buying with the resultant left over or waste problem. Knowing the appetites of members of her household, the housewife can buy the frosted meats to the exact meat requirements needed for her family's meal. The face of the

package carries the stated portion count, simplifying shopping. For example, the pork cutlets are packaged three to the 8-oz. package.

The appetizing platter design of the package face features meat as the mainstay of the meal. It conveys the pictorial message that the frosted meats are hunger satisfying with the full, rich, nutritive value of meats. The fact that they are a "meal in a hurry" merely adds to their appeal.

In color scheme the packages, which were designed by Raymond Loewy, use Armour's frosted green color. Besides the appetizing platter of cooked product in natural color the package carries the Armour brand name, portion and weight count, inspection legend, a place for pricing, and the fresh frosted seal.

Product name is printed in red on a white background which blends with the platter. Armour name and brand are on a maroon logotype spaced in the white. The white also provides a suitable area in which the retailer can price the item so it will be readily legible. Brand and product identity are also carried on the front side panel.

For the retailer the new rectangular boxes provide an economical space user which can be displayed in any manner he sees fit, exerting full appetite appeal at all times. They can be stacked with no danger of damaging the product or the package.

The individual consumer units are packaged in a sleeve-type container which holds 12 of the 8-oz. packages. These sleeves are packed two to a shipping box. The selection of a special shipping container for the frosted meats permits the retailer to buy in greater lots without too great a demand on his frozen food cabinet space. He may take 12 of the packages from a sleeve and store the other sleeve in his large freezer.

Likewise, when refilling show case displays, the 12-unit container facilitates the work for the retailer. He but opens the shipping container and fills the display case.

Armour is preparing additional items to add to its frosted meats line.

Credit: Package, Michigan Carton Co.

Management Conference to Tell Post A-Bomb Measures

Measures management can take now to minimize the disruption of U. S. industry if plants are subjected to atomic attack will be explained at the three-day national Personnel Conference to be sponsored by the American Management Association, February 26-28, at the Palmer House, Chicago.

Discussions will be in the form of panel sessions on vital subjects such as planning for atomic attack and problems confronting management as a result of wage stabilization and manpower shortages.

Eric A. Nicol, vice president, the P. Brennan Company, Chicago, will preside at the morning panel, February 28, on "Take-Home" ideas.

LIVESTOCK MARKETS

Weekly Review

Livestock and Poultry on Farms Increase for Second Consecutive Year

HIGHLIGHTS of the net increase during 1950 in the number of livestock and poultry on farms and ranches were the substantial increases in cattle and hog numbers and also the 4 per cent increase in stock sheep, the first gain since the decline started in 1942.

Cattle and calves increased about 4,000,000 head, or 5 per cent from January 1, 1950, according to the recent report by the crop reporting board of the Bureau of Agricultural Economics. This gain placed the number of cattle near the all-time peak war years of 1944 and 1945. All classes of cattle registered gains although milk cows remained practically unchanged from a year ago.

The rise in cattle inventories was mostly in numbers kept for beef rather than for milk. Cows kept mainly for beef production reached a new high at the beginning of this year. About 5 per cent more cattle and calves were on feed on January 1 this year than last, with a large proportion being calves. A large calf crop in 1950, together with a decrease in the slaughter of both cattle and calves, resulted in the increase of 5 per cent in total cattle. Imports from Canada were larger than in the previous year, with the increase occurring in feeder-type cattle. The quarantine on Mexican imports of cattle remained in force during 1950.

Hogs on farms continued to increase and were up 7 per cent from last year. The net increase totaled about 4,500,000 hogs, all of which occurred in the twelve north central states. Hogs under six months were up 11 per cent and reflect the larger fall pig crop. Hogs over six months were up 4 per cent. Earlier farrowings and heavier feeding rates again resulted in early marketings of the hogs from the spring pig crop in 1950.

After eight years of declining inventories, sheep numbers showed an increase in 1950. Stock sheep numbers increased 4 per cent from the all-time low on January 1, 1950. Lambs on feed on January 1, 1951 were down 6 per cent from a year earlier and the smallest since 1920. Slaughter of sheep and lambs in 1950 was 4 per cent less than in 1949 and the smallest in 33 years. The proportion of ewes in the 1950 slaughter was slightly less than in 1949, and the lowest since 1941.

The increased sheep inventory was made possible by smaller ewe and lamb losses and reduced slaughter. The large holding of ewe lambs will provide sufficient replacements to continue an upward trend in sheep inventories. Texas had a relatively large lamb crop in 1950 and conditions were generally favorable for lamb production. Other western states had more favorable conditions than in 1949, except parts of Arizona and New Mexico. There was an unusually strong demand for ewes and ewe lambs in the western sheep

states and most of the native sheep states.

When the different species are combined on the basis of their relative economic importance, the number of livestock increased about 4 per cent, while poultry declined 3 per cent. Meat animals—all cattle, hogs and sheep—increased 5 per cent. Milk animals—milk cows and heifers and heifer calves—show an increase of 1 per cent. Workstock declined 9 per cent.

Farm value of livestock and poultry reached a new record of \$17,500,000,000 on January 1, 1951, 20 per cent above the previous high in 1949, and 83 per cent above the ten-year average. The farm value of every species except horses and mules was above last year.


Most species of livestock were on the increase during 1950. Feed supplies were ample except in a few local areas. Generally favorable prices for most livestock and livestock products in relation to feed prices during most of the year contributed to increased feeding operations and further increases in breeding herds. Poultry and dairy feeding ratios were relatively less favorable than those for meat animals. Chicken numbers declined, although egg production was maintained at a high level.

ESTIMATE OF LIVESTOCK ON FARMS ON JANUARY 1, 1951

	ALL CATTLE AND CALVES	COWS AND HEIFERS 2 YRS OLD AND OVER KEPT FOR MILK ¹	SHEEP AND LAMBS	HOGS INCLUDING PIGS
1951	84,179,000	24,579,000	31,505,000	65,028,000
*1950	80,052,000	24,573,000	30,743,000	60,502,000
1949	78,208,000	24,416,000	31,654,000	57,128,000
1948	78,128,000	25,030,000	34,927,000	55,028,000
1947	81,207,000	26,098,000	37,837,000	56,921,000
1946	82,434,000	26,095,000	42,436,000	61,301,000
1945	85,573,000	27,770,000	46,520,000	59,331,000
1944	85,534,000	27,704,000	50,782,000	83,741,000
1943	81,204,000	27,138,000	55,150,000	73,881,000
1942	76,025,000	26,313,000	56,213,000	60,607,000
1941	71,755,000	25,453,000	53,920,000	54,353,000
1940	68,309,000	24,940,000	52,107,000	61,105,000
1939	66,020,000	24,600,000	51,595,000	59,012,000
1938	65,249,000	24,466,000	51,210,000	44,525,000
1937	66,098,000	24,649,000	51,019,000	43,083,000
1936	67,847,000	25,196,000	51,087,000	42,975,000
1935	68,846,000	26,082,000	51,808,000	39,060,000
1928	57,322,000	22,231,000	40,689,000	61,873,000

¹Included in cattle and calves.
*Revised figures.

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January Hog Slaughter Second Highest for Month

Slaughter of more than 6,500,000 hogs during January was the second largest of record for the month. It was exceeded only during January 1944 when marketing of the record pig crop of 1943 reached its peak. By contrast, the slaughter of sheep and lambs during January this year was the smallest for the month since 1926. Calf slaughter during the initial month of 1951 showed a substantial decrease compared with the five-year average, and cattle slaughter, although above that of January during the past two years, was slightly below the average.

Slaughter of 1,159,942 cattle in January rose 5 per cent above the month before and 5 per cent above the same month in 1950. However, this total was 3 per cent below the five-year average.

Calf slaughter of 433,247 head during January fell 3 per cent below December, 1950, 7 per cent under year-earlier total and sunk 16 per cent beneath the 1945-49 average.

January hog kill totaling 6,584,153 head was 3 per cent below the sizable volume slaughtered in December. Nevertheless, the January total represents a gain of 13 per cent from the year before and 21 per cent above average.

Sheep and lamb slaughter of 1,057,817 jumped 15 per cent from the total December kill, but was 2 per cent below the same period in 1950 and 20 per cent below the five-year average.

Inspected slaughter by stations was reported as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jer. City	35,913	33,932	206,568	190,753
Baltimore, Phila.	25,870	5,135	133,113	3,500
NORTH CENTRAL				
Chgo., Indpls., Cleve.	49,763	8,974	283,354	22,032
Chicago, Elburn	112,979	28,000	440,587	54,882
St. Paul-Wis. Group ¹	103,867	111,851	654,178	49,897
St. Louis Area ²	50,825	21,470	383,107	42,560
Sioux City	40,318	373	225,107	33,316
Omaha	95,006	2,232	406,937	77,373
Kan. City	65,034	9,044	243,379	46,449
Iowa and S. Minn. ³	72,738	15,301	1,146,434	147,394
SOUTH-EAST				
8. CENT. WEST ⁴	23,322	11,548	172,801	11
8. CENT. WEST ⁵	92,720	20,180	406,018	83,211
ROCKY MT. ⁶	40,522	2,063	99,026	42,598
PACIFIC ⁷	100,577	18,447	198,676	104,698
Total 32 centers	910,063	289,145	4,995,690	888,876
All other stations	249,879	144,102	1,588,463	168,941
Grand total Jan.	1,159,942	433,247	6,584,153	1,037,817
Grand total Dec.	1,109,693	445,262	6,777,201	918,074
Av. Jan. 5-yr. (1946-50)	1,191,031	513,248	5,439,927	1,328,174
Other animals slaughtered during January 1951:				
Horses 30,797, goats, 1,091; January 1950: Horses 17,489, goats, 4,979.				
¹ Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ² Includes St. Louis National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. ³ Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴ Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Ga. ⁵ Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. ⁶ Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁷ Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.				

Foot-Mouth in Colombia

An outbreak of type "O" foot-and-mouth disease in Colombia has been confirmed, according to the Office of Foreign Agricultural Relations. The United States and the United Nations will assist the Colombian government in their fight against the disease. Livestock farming is an important segment of Colombia's economy, with the ratio of cattle to human population the highest of any country in the world. Cattle numbers are estimated at 14,500,000 head, hogs at 1,200,000 and sheep at over 1,000,000 head.

Junior Livestock Show

The 1951 Grand National Junior Livestock Exposition and Arena Show will be held March 17 through March 23 at the San Francisco Cow Palace. An estimated 1,300 exhibitors and 3,500 head of stock will participate in this year's show, the largest number on record.

ST. LOUIS HOGS IN JANUARY

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co. as follows:

	1951	1950
Hogs received	285,085	251,928
Highest price	\$23.50	\$18.00
Lowest price	21.00	16.00
Average price	21.18	16.17
Average weight, lbs.	220	221

Partlow Model M Temperature Control

Five ranges: 0 to 150; 50 to 350; 100 to 450; 100 to 650, and 100 to 1000 Deg. Fahr.

Switch capacity 4 amp. 125 v. or 2 amp. 250 v. a.c.



This Model M Indicating Temperature Control is used to operate a solenoid or motor valve in a gas, oil or steam line and thus regulate flow in step with heat requirements. It is employed to control the operation of electric heating elements, relays, or motors.

It automatically maintains temperature (where you set the red-colored pointer on its temperature-indicating scale) in an oven, melting pot, platen, drier or any heated equipment.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, February 13, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Good and Choice:

140-160 lbs.	18.75-21.00	21.50-20.25	21.50-22.75	21.00-22.00	21.50-22.00
140-160 lbs.	20.75-22.50	20.00-21.75	21.50-22.75	21.00-22.00	21.50-22.00
160-180 lbs.	22.25-23.50	21.50-23.75	22.25-23.25	21.75-23.00	21.75-23.00
180-200 lbs.	23.25-23.50	23.00-24.00	23.25-23.50	22.50-23.25	23.00 only
200-220 lbs.	23.25-23.50	23.00-24.00	23.25-23.50	22.50-23.25	23.00 only
220-240 lbs.	23.00-23.50	23.00-23.50	22.50-23.25	22.50-23.25	22.50 only
240-270 lbs.	22.75-23.25	22.75-23.25	22.75-23.25	22.50-23.00	22.25-23.00
270-300 lbs.	22.50-22.90	22.25-23.00	22.25-23.00	22.00-22.75	21.75-22.50
300-330 lbs.	21.50-22.65	21.75-22.40	22.00-22.50	21.50-22.25	20.50-21.50
330-360 lbs.	20.75-21.75	21.50-21.90	21.75-22.25	21.50-22.25	20.50-21.50

Medium:

160-220 lbs.	20.75-23.00	20.50-22.50	22.00-23.00	20.50-22.75	
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ROWS:

Good and Choice:

270-300 lbs.	20.75 only	20.50-20.75	20.50-20.75	19.50-21.00	20.00-21.00
300-330 lbs.	20.75 only	20.50-20.75	20.50-20.75	19.50-21.00	20.00-21.00
330-360 lbs.	20.25-20.75	20.25-20.50	20.50-20.75	19.50-21.00	20.00-21.00
360-400 lbs.	19.75-20.50	20.00-20.50	20.25-20.50	19.50-21.00	20.00-21.00

Good:

400-450 lbs.	19.50-20.25	19.50-20.25	20.00-20.25	19.50-21.00	
450-550 lbs.	19.00-20.00	18.75-19.75	19.75-20.00	19.50-21.00	

Medium:

250-550 lbs.	18.25-20.25	18.25-20.00	19.25-20.50	19.00-20.75	
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PIGS (Slaughter):

Medium and Good:

80-120 lbs.	14.75-19.00	14.50-17.00			
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs.	36.50-39.50	38.25-41.00	37.75-39.50	37.50-39.50	37.00-39.50
900-1100 lbs.	37.00-39.50	38.75-42.00	38.25-40.50	38.00-40.00	37.00-40.00
1100-1300 lbs.	37.00-39.50	38.75-42.00	38.25-40.50	38.00-40.00	36.50-40.00
1300-1500 lbs.	36.50-39.50	38.50-42.00	38.00-40.50	37.25-40.00	36.50-40.00

Choice:

700-900 lbs.	34.00-36.50	34.50-38.75	34.50-38.00	34.25-37.75	34.00-37.00
900-1100 lbs.	34.50-37.00	34.00-38.75	34.75-38.25	34.50-38.25	34.00-37.00
1100-1300 lbs.	34.50-37.00	34.00-38.75	34.75-38.25	34.50-38.25	33.50-37.00
1300-1500 lbs.	34.00-36.50	33.50-38.75	34.75-38.25	34.50-38.25	33.00-36.50

Good:

700-900 lbs.	31.75-34.50	32.50-34.50	32.25-35.00	31.75-34.50	31.50-34.00
900-1100 lbs.	32.00-34.50	32.00-34.50	32.25-35.00	31.75-34.50	31.00-34.00
1100-1300 lbs.	32.00-34.50	31.50-34.00	32.25-35.00	31.75-34.50	31.00-33.50

Commercial:

All wts.	29.00-32.00	29.00-32.50	29.50-32.25	29.50-31.75	28.50-31.50
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Utility, all wts. 27.00-29.00 | 27.00-29.50 | 27.50-29.50 | 27.25-29.50 | 26.00-28.50 |

HEIFERS:

Prime:

600-800 lbs.	36.00-38.50	36.75-38.00	36.25-38.50	36.00-37.50	36.00-38.00
800-1000 lbs.	35.50-38.50	36.75-39.00	36.25-38.50	36.00-37.50	36.00-38.00

Choice:

600-800 lbs.	33.50-36.00	33.75-36.75	33.50-36.25	32.75-36.00	33.50-36.00
800-1000 lbs.	33.00-36.00	33.50-36.75	33.25-36.25	32.75-36.00	33.50-36.00

Good:

500-700 lbs.	31.00-33.50	31.00-33.75	31.00-33.50	30.50-32.75	31.00-33.50
700-900 lbs.	30.50-33.00	31.00-33.75	30.50-33.50	30.50-32.75	31.00-33.50

Commercial:

All wts.	28.50-31.00	28.00-31.00	28.50-31.00	28.50-30.50	28.00-31.00
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Utility, all wts. 25.00-28.50 | 26.00-28.50 | 26.00-28.50 | 26.00-28.50 | 25.50-28.00 |

COWS (All Weights):

Commercial	25.00-28.00	26.00-28.00	25.75-28.50	26.25-28.00	25.00-26.50
Utility	24.00-25.00	24.00-26.25	24.00-25.75	25.75-26.25	22.50-25.00
Can. & cut.	18.00-24.00	19.50-24.25	20.00-24.50	20.50-23.75	19.00-22.50

BULLS (YRLS. EXCL.) All Weights:

Good & choice	25.00-30.00	29.00-30.00	27.50-31.00	27.50-29.50	
Commercial	27.50-29.00	29.00-30.50	28.00-29.00	29.00-30.25	28.50-29.50
Utility	25.50-27.50	27.50-29.00	26.50-28.00	27.00-29.00	26.00-28.50
Cutter	23.00-25.50	25.50-27.50	23.50-26.50	25.00-27.00	23.00-26.00

VEALERS (All Weights):

Good & choice	33.00-43.00	38.00-40.00	36.00-40.00	33.00-39.00	34.00-38.00
Com. & med.	25.00-33.00	30.00-38.00	28.00-36.00	27.00-33.00	25.00-34.00
Cull, 75 lbs. up.	21.00-25.00	25.00-31.00	21.00-28.00	24.00-27.00	20.00-25.00

CALVES (500 Lbs. Down):

Good & choice	32.00-36.00	33.00-39.00	33.00-35.00	31.00-37.00	32.00-35.00
Com. & med.	26.00-32.00	26.00-34.00	26.00-33.00	25.00-31.00	25.00-32.00
Cull	21.00-26.00	23.00-27.00	20.00-26.00	23.00-25.00	21.00-25.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice	38.00-39.00	38.00-39.00	38.00-38.50	37.50-38.75	37.25-39.00
Medium & good	35.50-38.50	35.00-38.50	35.00-37.75	35.00-37.50	35.50-38.00
Common	31.00-35.00	30.00-34.50	31.50-34.75	35.00-36.50	32.00-35.25

EWES (Wooled):

Good & choice	20.00-23.00	22.00-25.00	23.50-24.00	20.50-22.00	21.50-23.00
Com. & med.	18.00-20.00	19.00-22.00	21.00-23.25	18.00-20.50	17.50-21.00

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended February 10:

CATTLE

	Week Ended Feb. 10	Prev. Week	Cor.
Chicago	19,757	17,117	19,898
Kansas City	14,964	11,968	15,762
Omaha	21,507	15,619	17,729
E. St. Louis	5,504		6,885
St. Joseph	7,116	6,506	
Sioux City	8,678	8,615	9,285
Wichita	2,074	1,765	3,153
New York & Jersey City	7,313	7,212	6,825
Okla. City	3,748	2,117	5,475
Cincinnati	3,577	2,363	4,452
Denver	8,188	6,209	7,461
St. Paul	11,648	10,325	15,437
Milwaukee	4,246	2,810	4,023
Total	118,320	92,531	113,885

HOGS

Chicago	37,206	35,130	32,557
Kansas City	12,487	11,886	11,705
Omaha	46,554	43,512	38,633
E. St. Louis	31,331		25,710
St. Joseph	22,295	23,385	
Sioux City	26,559	24,000	27,997
Wichita	10,951	7,919	7,408
New York & Jersey City	18,485	42,330	41,009
Okla. City	11,680	9,262	10,401
Cincinnati	14,765	8,341	13,706
Denver	12,341	10,444	12,534
St. Paul	33,644	29,130	49,590
Milwaukee	6,650	4,183	5,828
Total	284,957	249,562	277,158

SHEEP

Chicago	3,814	4,042	11,426
Kansas City	4,579	4,907	11,181
Omaha	12,355	14,259	9,875
E. St. Louis	1,522		6,013
St. Joseph	6,564	9,049	
Sioux City	6,381	5,786	5,419
Wichita	1,431	897	2,322
New York & Jersey City	26,778	36,000	37,220
Okla. City	1,579	1,762	1,731
Cincinnati	48	359	223
Denver	8,698	6,104	10,249
St. Paul	3,506	5,011	6,696
Milwaukee	710	411	936
Total	77,967	88,587	102,711

*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles, Thursday, February 15, were reported by the U.S. Department of Agriculture as follows:

CATTLE:	
Steers, gd.	\$35.00 only
Heifers, commercial	29.50 only
Cows, utility and commercial	25.25@28.75
Cows, can. & cut.	22.00@24.50
Bulls, utility and commercial	29.00@32.00
HOGS:	
Gd. & ch.	250-290...\$22.75@23.75
Sows, med. to ch.	18.00@19.50

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, February 15, were as follows:

CATTLE:	
Steers, gd. & ch.	\$32.50@35.50
and gd.	26.00@32.00
Cows, commercial	26.00@28.50
Cows, utility	23.50@25.50
Cows, can. & cut.	21.00@23.50
Bulls, gd.	32.00@33.00
Bulls, commercial	27.50@31.50
Bulls, utility	25.00@27.00
CALVES:	
Vealers, gd. & ch.	\$38.00@42.00
Calves, com. & med.	30.00@37.00
Calves, cull	20.00@30.00

HOGS:	
Gd. & ch., 160-240	\$23.75@24.75
Sows, 400/down	19.50@20.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 8	4,310	286	10,337	887
Feb. 9	1,174	270	10,536	880
Feb. 10	80	71	4,554	120
Feb. 12	11,528	479	16,101	2,730
Feb. 13	4,690	274	10,820	1,425
Feb. 14	7,000	300	9,500	2,500
Feb. 15	5,200	400	16,000	2,500

*Week so far	28,418	1,453	52,421	9,135
Wk. ago	27,870	1,364	49,275	7,973
1950	32,185	1,558	51,377	12,439
1949	29,069	1,905	51,741	16,016
*Including 275 cattle, 5 calves, 12-375 hogs and 2,981 sheep direct to packers.				

SHIPMENTS

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Feb. 8 ...	805	...	1,003	
Feb. 9 ...	2,669	...	5,060	120
Feb. 10 ...	77	...	1,460	
Feb. 12 ...	2,474	...	2,802	670
Feb. 13 ..	1,800	16	2,198	350
Feb. 14 ...	1,400	...	2,200	500
Feb. 15 ...	800	...	1,000	200

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 10, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 2,312 hogs; Swift, 963 hogs; Wilson, 1,650 hogs; Agar, 8,972 hogs; Shippers, 10,401 hogs; Others, 23,279 hogs.
Total: 19,757 cattle; 1,622 calves; 47,607 hogs; 3,514 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,167	308	2,242	1,459
Cudahy	1,883	330	1,852	621
Swift	2,341	362	4,387	2,139
Wilson	729	3		
Central	916			
Others	4,884	1	4,056	360
Total	13,900	1,064	12,487	4,579

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	6,154	8,330	3,207
Cudahy	4,049	7,225	2,426
Swift	4,272	8,964	3,582
Wilson	2,584	4,238	1,668
Cornhusker	437		
Eagle	29		
Gr. Omaha	163		
Hoffman	61		
Rothschild	462		
Boyd	363		
Kingan	1,060		
Merchants	44		
Midwest	62		
Omaha	361		
Union	190		
Others		12,012	
Total	20,521	40,790	10,983

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,396	831	7,893	929
Swift	2,567	1,653	9,274	593
Hunter	521		5,224	
Hell			3,982	
Kreft			1,357	
Laclede			1,131	
Sieloff			5,217	160
Others	3,122	761	5,217	160
Shippers	1,148	865	22,951	
Total	9,774	4,110	59,499	1,882

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,210	60	8,724	4,368
Armour	2,243	132	5,859	859
Others	3,527	3	4,051	
Total	7,980	215	18,634	5,227

Does not include 7,907 hogs and 1,337 sheep bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,358	4,864	1,705	
Cudahy	2,968	8	11,560	1,785
Swift	2,435	11	6,231	1,693
Others	156		28	
Shippers	7,046	5	12,657	426
Total	15,968	28	39,140	5,529

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	984	219	2,933	1,378
Guggenheim	135			
Dunn				
Ostertag	36			
Doid	90		818	
Sunflower	13		65	
Pioneer				
Excel	208			
Others	1,684		366	553
Total	3,210	219	4,172	1,931

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,297	92	1,413	519
Wilson	1,213	156	1,265	1,042
Others	99		1,033	
Total	2,609	248	3,711	1,561

Does not include 830 cattle, 61 calves, 7,969 hogs and 18 sheep bought direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	240		536	
Cudahy	259		400	
Swift	123		283	
Wilson	68			
Acme	308			
Atlas	544	3		
Clougherty	31		750	
Coast	275		117	
Hannan	135			
Luer			676	
Union				
United	267		203	
Others	2,778	250	30	
Total	5,028	253	2,995	

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,980	52	2,955	6,107
Swift	1,298	21	4,315	3,607
Cudahy	919	23	2,585	1,448
Wilson	1,060			
Others	2,844	180	2,678	860
Total	8,061	285	12,533	11,971

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				144
Kahn's				
Lohrey			1,026	
Meyer				
Schlaechter	95	68		30
Northside				
Others	3,663	1,141	15,953	33
Total	3,757	1,200	16,979	207

Does not include 684 cattle, 45 calves, 603 hogs and 60 sheep bought direct.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,728	3,968	13,618	2,375
Bartusch	489			
Cudahy	900	115		93
Rifkin	448			
Superior	1,558			
Swift	4,525	3,187	20,026	840
Others	1,481	2,401	6,761	698
Total	13,129	9,671	40,405	4,206

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	834	619	1,858	811
Swift	745	427	2,248	2,262
Blue Bonnet	216	4	444	
City				
Rosenthal	393	42		1
Total	2,188	1,092	4,550	3,074

TOTAL PACKER PURCHASES

	Week ended Feb. 10	Prev. week Feb. 3	Cor. week 1950
Cattle	124,862	99,073	124,002
Hogs	303,511	227,154	297,103
Sheep	54,664	50,351	72,842

*Does not include E. St. Louis.
†Does not include St. Joseph.

CORN BELT DIRECT TRADING

Des Moines, Ia., February 15—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:
160-180 lbs. \$22.00@22.25
180-240 lbs. 22.00@22.75
240-300 lbs. 21.60@22.75
300-360 lbs. 21.25@22.20

Notes:
270-360 lbs. \$20.50@21.40
400-550 lbs. 19.00@20.40

Corn Belt hog receipts were:
This week estimated
Same day last wk. actual

Feb. 9	50,000	45,500
Feb. 10	50,000	37,000
Feb. 11	48,000	41,000
Feb. 12	40,000	25,000
Feb. 13	40,000	40,000
Feb. 14	40,000	40,000
Feb. 15	42,000	45,500

CORN-HOG RATIO

The Chicago corn-hog ratio in January was 12.0, which was more favorable to hog producers than the 11.2 ratio for the previous month but the same as the 12.0 ratio reported for January 1950. These ratios were based on No. 3 yellow corn selling for \$1.738, \$1.686 and \$1.291 per bu. in the three months.

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended February 10, with comparisons:

	Cattle	Hogs	Sheep
Week to date	204,000	490,000	129,000
Previous week	174,000	440,000	121,000
Same week 1950	219,000	464,000	174,000
1951 to date	1,334,000	3,634,000	911,000
1950 to date	1,353,000	3,376,000	1,027,000

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended February 3 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B Dress	Gd. Handyweights
Toronto	\$29.82	\$36.50	\$32.97	\$36.00
Montreal		38.55	32.87	
Winnipeg	29.74	35.00	31.77	32.28
Calgary	30.83	34.94	33.35	33.55
Edmonton	30.60	39.00	33.10	31.50
Lethbridge	29.50		32.97	32.50
Pr. Albert	29.50		31.60	31.00
Moose Jaw	29.00		31.60	
Saskatoon	29.65		31.40	29.25
Regina	29.55		31.60	
Vancouver	30.00		33.35	

*Dominion government premiums not included.

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Association)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Feb. 10, 1951	10,802	Week ending Feb. 10, 1951	16,235
Week previous	11,518	Week previous	7,998
Same week year ago	11,436	Same week year ago	
COW:		PORK CURED AND SMOKED:	
Week ending Feb. 10, 1951	1,756	Week ending Feb. 10, 1951	580,300
Week previous	2,156	Week previous	632,095
Same week year ago	2,594	Same week year ago	746,772
BULL:		LARD AND PORK FATS:	
Week ending Feb. 10, 1951	631	Week ending Feb. 10, 1951	57,754
Week previous	974	Week previous	150,633
Same week year ago	460	Same week year ago	155,905
VEAL:		LOCAL SLAUGHTER	
Week ending Feb. 10, 1951	8,360	CATTLE:	
Week previous	19,465	Week ending Feb. 10, 1951	7,313
Same week year ago	14,080	Week previous	7,212
LAMB:		Same week year ago	6,836
Week ending Feb. 10, 1951	27,065	CALVES:	
Week previous	27,180	Week ending Feb. 10, 1951	5,252
Same week year ago	27,085	Week previous	6,989
MUTTON:		Same week year ago	8,205
Week ending Feb. 10, 1951	116	HOGS:	
Week previous	174	Week ending Feb. 10, 1951	18,485
Same week year ago	234	Week previous	42,330
HOG AND PIG:		Same week year ago	41,279
Week ending Feb. 10, 1951	9,900	SHEEP:	
Week previous	11,912	Week ending Feb. 10, 1951	26,778
Same week year ago	13,080	Week previous	36,000
PORK CUTS:		Same week year ago	37,170
Week ending Feb. 10, 1951	1,568,870	COUNTRY DRESSED MEATS	
Week previous	2,324,562	VEAL:	
Same week year ago	1,899,833	Week ending Feb. 10, 1951	5,760
BEEF CUTS:		Week previous	5,760
Week ending Feb. 10, 1951	95,555	Same week year ago	7,241
Week previous	161,801	HOGS:	
Same week year ago	138,833	Week ending Feb. 10, 1951	78
VEAL AND CALF CUTS:		Week previous	78
Week ending Feb. 10, 1951	3,000	Same week year ago	78
Week previous	1,703	LAMB AND MUTTON:	
Same week year ago	2,424	Week ending Feb. 10, 1951	92
LAMB AND MUTTON CUTS:		Week previous	92
Week ending Feb. 10, 1951	3,582	Same week year ago	111
Week previous	10,518		
Same week year ago	6,535		

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended February 10 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City...	7,313	5,252	18,485	26,778
Baltimore, Philadelphia	4,962	912	22,919	288
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	9,500	2,100	59,343	4,078
Chicago Area	21,410	5,762	67,768	8,140
St. Paul-Wisc. Group ¹	19,434	26,306	86,077	8,573
St. Louis Area ²	9,518	4,519	55,592	3,358
Sioux City	9,147	67	30,461	7,057
Omaha	23,228	519	58,649	17,300
Kansas City	12,712	1,863	32,865	7,279
Iowa and So. Minn. ³	17,436	2,602	156,080	26,635
SOUTHEAST⁴	3,641	2,069	31,084
SOUTH CENTRAL WEST⁵	16,428	3,375	58,408	12,771
ROCKY MOUNTAIN⁶	8,708	383	13,977	12,376
PACIFIC⁷	18,402	1,374	31,234	24,770
Grand Total	181,669	67,715	723,862	159,394
Total week ago	174,743	48,964	805,222	176,302
Total same week 1950	179,151	68,871	764,537	191,647

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during December 1950—Cattle, 77.8; calves, 67.7; hogs, 77.0; sheep and lambs, 84.0.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended February 9:

	Cattle	Calves	Hogs
Week ending February 9	1,396	810	15,250
Week previous	1,392	908	20,396
Cor. week last year	1,213	459	16,172

CLASSIFIED ADVERTISING

POSITION WANTED

SAUSAGE PRODUCTION SUPERINTENDENT AVAILABLE

Experienced in curing, cutting, also qualified in sales. A good organizer. Have been in present position 14 years. Willing to purchase interest in plant to prove my ability. Prefer Mississippi, Texas, Arkansas or Louisiana. 46 years of age. Proposition I am willing to offer is worth your investigation. Very best references.

W-28, THE NATIONAL PROVISIONER
407 S. Dearborn St. Chicago 5, Ill.

SAUSAGE MAKER

Age 34, sober, reliable, 15 years' experience making full line of sausage items. Desire position as foreman in small or medium size plant. W-68, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKINGHOUSE EXECUTIVE available immediately. More than 30 years' experience. Thoroughly familiar with all phases of the business and can take active management of plant. W-67, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING SAUSAGE FOREMAN: Many years' practical experience in sausage, loaves, smoked meats. Fully qualified operator. Quality and cost conscious. Fine references. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Thoroughly experienced hotel and restaurant salesman, 12 years with leading New York wholesaler, desires to relocate south, southwest or west. Single, 35, car will travel. W-56, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

HELP WANTED

WORKING REFRIGERATION foreman wanted for maintenance and repairs on ammonia and brine systems. State age, experience, salary. Write Box 338, Bellows Falls, Vermont.

HELP WANTED

SUPERINTENDENT

If you were born and reared in the south and have had extensive practical and some executive experience in pork kill, cut, curing, smoking, lard and dry rendering, along with full knowledge of sausage manufacturing, you might be the man we are looking for.

Established, medium size B.A.T. plant, cooperative management, financially strong. Located in excellent community in middle Atlantic states. Position permanent with growth. Write in confidence at once, giving age, if not over 45 and full past experience. Our men know of this ad.

W-58, THE NATIONAL PROVISIONER
407 S. Dearborn St. Chicago 5, Ill.

PORK OPERATIONS FOREMAN

Independent packer in the east, has an opening for a thoroughly qualified pork operations foreman. Medium sized plant processing 800 hogs per day. Salary open. Give all details of experience, education and salary desired in first letter. All replies will be held in confidence.

407 S. Dearborn St. Chicago 5, Ill.

SALESMAN

Wanted to call on locker plants and small slaughterers in Indiana, Illinois and Michigan, with a line of machinery, tools, equipment and supplies. State age, experience and starting salary expected. W-64, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF BONERS AND TRIMMERS

Wanted by established Chicago packing firm. Steady work, all holidays paid for, salary unlimited. We have boners averaging \$125 to \$150 per week. W-68, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALESMEN

Well established firm interested in several qualified men of high caliber, who know how to produce results in meat packing trade in seasoning spices and allied materials. Established territory. Salary on commission basis. W-50, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT TO SAUSAGE FOREMAN: Young man with experience as sausage maker. Must be capable of handling help and know costs. State experience, age and wage expected. W-35, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: For packinghouse and rendering machinery. Must be young, experienced, with good producing record. Desirable territory. Salary, expenses and commission. W-26, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SMALL MIDWESTERN hog killer needs a man for supervision. State qualifications, age and salary expected. W-36, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT BUYER wanted to call on wholesalers and provision houses. No experience necessary. W-48, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

MEAT BONERS wanted. State age, experience, salary. Write Box 338, Bellows Falls, Vermont.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 3x2 cooker, and 3x3 lard roll. EW-21, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT WANTED

WANTED TO RENT: Packing plant in Canada, suitable for curing and smoking of pork products. W-69, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set solid. Minimum 20 words \$4.50; additional words 25c each. "Position wanted," special rate: minimum 20 words \$3.50, additional words 15c each. Count address or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$9.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

EQUIPMENT FOR SALE

MACHINERY

1130 ton Southwark press
Bone crusher
Hammermill
4-Open top 4 x 13 x 6 storage tanks
1/4" plate reinforced settling tanks
Pumps—Centrifugal—Steam and Rotary

GOOD EATIN' DOG FOOD CO.

444-46-48 Fairmount Ave.
Philadelphia 23, Pa.
Phone Lombard 3-4356

JACKETED KETTLES

10—Stainless 60, 75, and 80 gal. Kettles for immediate delivery (Larger sizes new, few weeks delivery).
80—Aluminum 20 gal. up to 1200 gal. Kettles.
2—Dopp seamless 350 and 600 gal. Kettles.

OTHER SELECTED ITEMS

2—5'x9' Anco Cookers; 1—Anco 4'x9' Lard Roll.
75—Rectangular Aluminum Storage tanks, 800, 650, 250 and 200 gals.
1—Sperry 30x30 plate and frame aluminum Filter Press.
1—Self-Adjusting Carton Gluer-Sealer and Compression unit.
Used and rebuilt Anderson Expellers, all sizes

Send us your inquiries
WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row New York 7, N. Y.
Phone: Barclay 7-0600

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: One 3 section French oil machine. Screw press or expeller in good condition. \$7500.00. Wm. Stappenbeck Rendering Co., 2263 Browncroft Blvd., Rochester 10, N. Y.

DO-ALL MEAT and BONE SAW: Slightly used. Model No. WB-15, large size, will sell reasonable. Greenville Meat Market, 225 S. Main St., Greenville, S. C.

FOR SALE: Grinder, Buffalo No. 66, 25 H.P., complete, knives, 6 hard steel plates, 3 years old, guaranteed, excellent condition. \$1,375.00 F.O.B. Rend-O-Fat Company, 2801 Humboldt Ave., Detroit 16, Mich.

PLANTS FOR SALE

WHOLESALE MEAT COMPANY for sale, in thriving industrial city in heart of corn belt. Large cooler, 25 x 25, walk-in freezer and all necessary equipment to carry on volume meat business. Information furnished to responsible parties only. FS-71, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUILDING FOR SALE: Block and cement building 70 x 130, located on 6 acres of ground, in trade territory of 600,000 people. 4 years old. Very suitable for packing plant. An opportunity for you. FS-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

RENDERING PLANT FOR SALE

Choice Southwest location. Two cooker plant, one 400-ton press, six 1948 trucks, steel bodies, one 90 H.P. boiler, gas fired, all automatic, with return system. Two grease storage tank cars. One 40 H.P. crackling grinder. Excellent sewerage, and plenty water supply. City 350 thousand population, only plant nearby. Two-story concrete plant, all equipment new and very good condition, now running four to five cooks per day. Price \$95,000. This plant will bear close investigation, good reason for selling.

FS-61, THE NATIONAL PROVISIONER
407 S. Dearborn St. Chicago 5, Ill.

FOR SALE or LEASE

Slaughter house, packing plant. Concrete and steel construction. 18,000 square feet, 2 floors, elevator, railroad spur and loading platforms. All equipment and buildings in A-1 condition ready to operate. Present capacity 150 cattle or 300 hogs per day. In the heart of the cattle and sheep country. Plenty of hogs available also. Partner disagreement. Will sell or lease. Must be seen to be appreciated. Write to T. Capri, Casper Packing Co., P. O. Box 1088, Casper, Wyoming.

PLANT FOR SALE

Business established over 40 years. Now located in four year old masonry building. Lovely living quarters. In small town with routes and store trade. Slaughtering, cutting and processing. On main highway. Good money maker.

FS-73, THE NATIONAL PROVISIONER
407 S. Dearborn St. Chicago 5, Ill.

BUSINESS OPPORTUNITIES

Would like to represent line of merchandise requiring refrigeration. Have large cooler 25 x 25 and walk-in freezer. Can handle large volume of merchandise. Located in industrial city in midwest farming area. W-72, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: One-half interest in a large mid-west meat packing plant. Buyer must be experienced meat packer, capable of assuming full active management for this company. Will consider merging with successful processor doing \$3 to \$5 million volume in pork and beef in the eastern part of the country. Will deal with principles only. FS-70, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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HOOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

Sausage & Smokehouse Equipment

3360—GRINDER: Buffalo B-66, with 25 HP. motor, with hopper, plates, knives, etc., only 3 years old, excellent cond. \$1600.00
3236—GRINDER: Globe 29604-66, with 25 HP. motor, excellent cond. 1150.00
2980—GRINDER: Cleveland, with 25 HP. motor, Globe head and worm. 750.00
3327—GRINDER: Buffalo 256-B, with 7 1/2 HP. motor, excellent cond. 565.00
2735—GRINDER: Delta Machine Co. 232, (NEW, NEVER USED), 2 HP. 875.00
2663—SILENT CUTTER: Buffalo 243-B, with knives, coupling & stand less motor. 595.00
3362—SILENT CUTTER: Buffalo 225, V-Belt pulley. 225.00
3254—SAUSAGE STUFFER: Anco. 4002, with stuffing cocks, new gaskets, reconditioned, guaranteed. 900.00
3361—SAUSAGE STUFFER: Globe, 1002. 895.00
3328—SAUSAGE CAGES: (30) 42x36x50" 4 sta., no rollers, for 42" sticks ea. 20.00
3324—SLICER: U.S. Heavy Duty 23, with stainless steel shingling conveyor. 2150.00
2638—SLICER: U.S. Model F, excellent cond. 850.00
3334—BAND SAWS: (5) De-AH 1 1/2 HP., stainless tables, (NEW—IN ORIGINAL CRATES)
List Price \$595.00 for limited time only. 495.00
3330—HAM & BACON TREES: (40) (NEW) Similar to Globe, 3 sta. 38" wide x 54" high plus trolleys. 12.00
1105—LOAF PANS: Aluminum Weaverv, 92 adding lids, like new. 1.30
1753—HOY LOAF MOLDS: Stainless steel 25-S. 8.25
TROLLEYS:
Hindquarters.ea. .60
Forequarters.ea. .70
Heavy Beef 8" Hooks.ea. .80
Sheep Trolleys double hooks.ea. .80

Rendering Equipment

2229—HYDRAULIC PRESS: Anco, 990 with 8 1/2" x 12" pump. 2350.00
3041—HYDRAULIC PRESS: 150 ton, Anco complete with hydraulic pump. 1250.00
1999—COOKER: 4x9 Oil & Waste Saving Machine Co. (NEW—NEVER USED) less motor. 2800.00
3317—HASHER-WASHER: Dupps, 30"x12" cyl. 15 HP. motor, used, 1 year old 2250.00
2559—HASHER-WASHER: Combination, Globe, 12" Lg. x 30" wide. 850.00

Miscellaneous

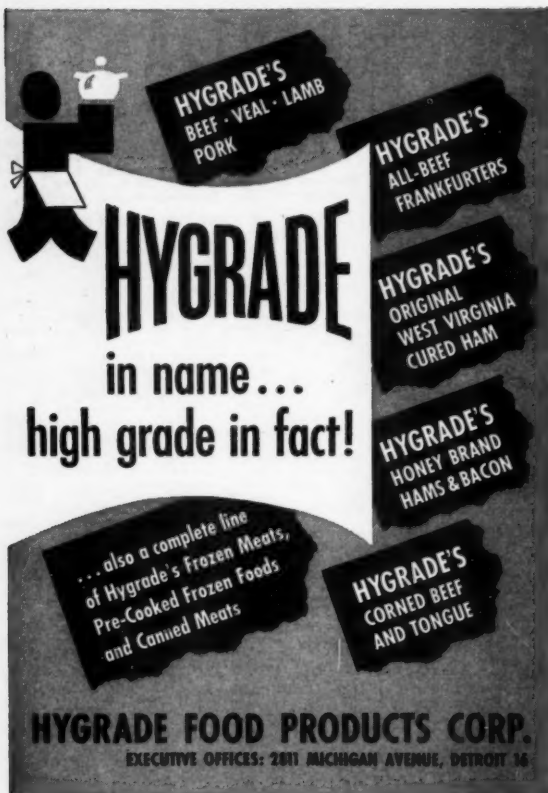
3323—BEEF CASING LAYOUT: Beef Casing Cleaner, Bows, Inc. brushes, recently purchased 8 HP. motor, Anco. Middle Fatting Table used approx. 2 mo., Globe Trimming & Slicing Table, used approx. 2 mo. 975.00
3329—BARK OVEN: (2) revolving, 106 loaf cap., gas fired, motor driven ea. 425.00
3201—PUMP: Gould, Factory reconditioned, size 6x12, inc. 4 V-belts, 48" fly-wheel, motor shaft for 1750 RPM. with air chamber. 275.00
1506—LABELER: Burt 210, complete with motor, adjustable, will handle up to gallon size cans. 475.00
3363—PORTABLE ELEVATOR: Shoplifter, Electric, 5002 Economy Engineering, 1/2 HP. 350.00
3037—KETTLE: Hubert, stainless steel, 60 gal. cap., with cover, draw-off valve. 200.00
3172—KETTLE: Aluminum, 300 gal. Aluminum, 250 gal. 525.00
Stainless clad, 150 gal. 475.00
(4) Stainless clad, 40 gal. 115.00
3336—BOILER: Kewanee, with Oil Burner, 25 HP. for 100% pressure, new in 1948. 1850.00
3337—BOILER: Kewanee, with Oil Burner, 20 HP. for 100% pressure, new in 1948, excellent cond. 1750.00

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
FRontier 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers



HYGRADE'S
BEEF • VEAL • LAMB
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HYGRADE'S
CORNED BEEF
AND TONGUE

... also a complete line
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Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16



**MR. HAM GOES TO TOWN
FOR
MORRELL PRIDE MEATS**

PORK • BEEF • LAMB • VEAL

HAMS • BACON • SAUSAGE

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SHEEP, HOG & BEEF CASINGS

JOHN MORRELL & Co.

Established in England in 1827 • • In America since 1863

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

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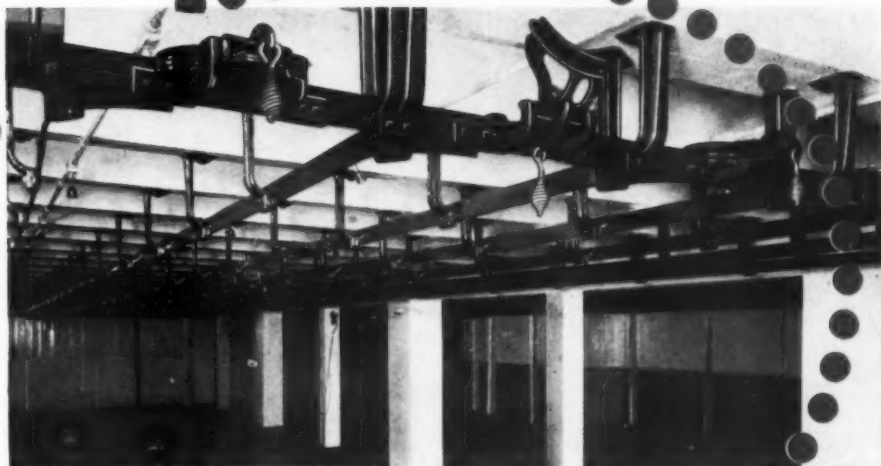


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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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ANCO TRACK SWITCHES

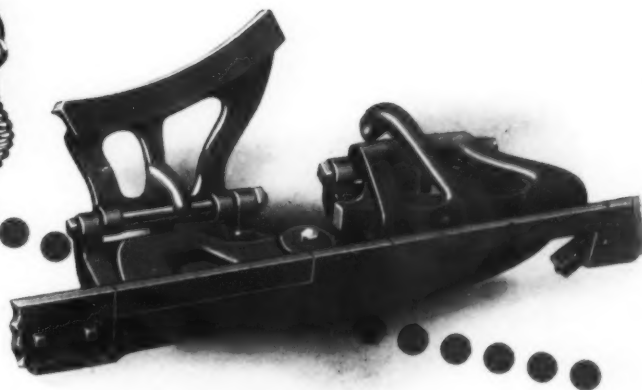
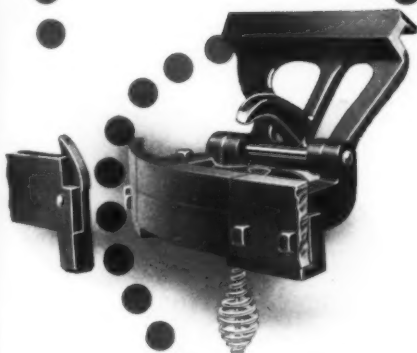
The Preferred

ANCO Overhead Track Switches are preferred in most plants because of long wearing qualities and the ease with which they are installed. They are made of a special composition of the best grades of cast iron and carefully assembled for true alignment with the track.

Write for Circular and Prices.

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5323 So. Western Blvd., Chicago 9, Ill.



Here's a picture . . .



RALEIGH PHONE 5195

Jones

SAUSAGE COMPANY

P. O. Box 1711 — RALEIGH, N. C.

PURE PORK SAUSAGE

"The Ham Makes it Different"



Mr. T. J. Hackney
Hackney Bros. Body Co.,
Wilson, N. C.

Dear Mr. Hackney:

Here's a picture of fourteen Hackney Refrigerator Bodies in our North Carolina Fleet. Thought you'd like to see it. As you know, we now operate 25 of your bodies in North Carolina and Virginia.

Since we purchased our first body from you in 1939 we've bought nothing else. That first body is still operating. After two days on the route it still returns with the temperature within ten degrees of what it was when it started out. All our Hackney bodies do as well. They'll leave the plant with up to 8,000 pounds of sausage items. Before they return, the doors have been opened about 175 times, but the temperature in the body holds. The meat is kept fresh - very salable.

Your bodies make a good advertising medium for us, too. The JONES SAUSAGE name is displayed everywhere our products are for sale. We like that.

But the real reason we buy your bodies, is because of their low operating cost. They seldom need repairs. Even refrigerating them at our salesman's homes doesn't cost us \$3.00 per month. That's economical refrigeration.

When we were a small firm, Hackney took care of us OK! Now that we're growing, you're still doing a good job for us.

Yours very truly,

Thanks, Mr. Jones, for your nice letter. We have tried to provide you with bodies that would meet your needs. We're mighty happy we have been successful . . . that our bodies are delivering your sausage in good sales condition . . . at low cost.

J. H. Jones



If you are in need of experienced help in selecting better insulated and refrigerator bodies, our factory trained sales engineers are at your beck and call.

Hackney Bros. Body Co.
WILSON, N. C. PHONE 2141

